THE

Cook's and *Confectioner's* DICTIONARY:

Or, the Accompliſh'd

Houſewife's Companion.

CONTAINING,

I. The choiceſt Receipts in all the ſeveral Branches of COOKERY; or the beſt and neweſt Ways of dreſſing all ſorts of Fleſh, Fiſh, Fowl, *&c.* for a Common or Noble Table; with their proper Garnitures and Sauces.

II. The beſt way of making Bisks, Farces, fore'd Meats, Marinades, Olio's, Puptons, Ragoos, Sauces, Soops, Potages, *&c.* according to the *Engliſh*, *French*, and *Italian* Courts.

III. All manner of Paſtry-works, as Biskets, Cakes, Cheeſe-cakes, Cuſtards, Paſtes, Patties, Puddings, Pyes, Tarts, *&c.*

IV. The various Branches of Confectionary; as Candying, Conſerving, Preſerving, and Drying all ſorts of Flowers, Fruits, Roots, *&c.* Alſo Jellies, Compoſts, Marmalades, and Sugar-works.

V. The way of making all *Engliſh* potable Liquors; Ale, Beer, Cider, Mead, Metheglin, Mum, Perry, and all ſorts of *Engliſh* Wines; Alſo Cordials, and Beautifying Waters.

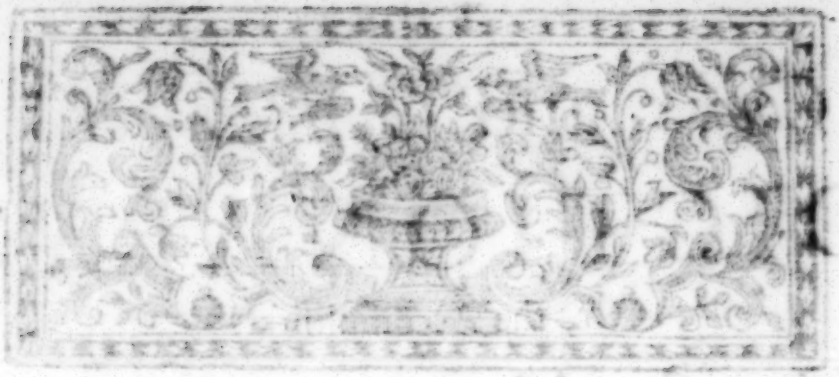
VI. Directions for ordering an Entertainment, or Bills of Fare for all Seaſons of the Year; and ſetting out a Deſert of Sweet-meats to the beſt Advantage: With an Explanation of the Terms us'd in Carving. According to the Practice of the moſt celebrated Cooks, Confectioners, *&c.* in the Courts of *England*, *France*, &c. and many private and accompliſh'd Houſewives.

Reviſed and Recommended

By JOHN NOTT, *Cook to his Grace the Duke of* BOLTON.

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BRITAN
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TO ALL

Good Houſewives.

WORTHY DAMES,



ERE it not for the ſake of Cuſtom, which has made it as unfaſhionable for a Book to come abroad without an Introduction, as for a Man to appear at Church without a Neckcloth, or a Lady without a Hoop-petticoat, I ſhould not have troubled you with this. And though I do comply with Cuſtom, I ſhall neither give my ſelf much Trouble in writing, nor you in reading, a Flouriſh of complimental Excuſes for the Undertaking, or the Uſefulneſs of the Matters treated on, of which I am ſatisfied you are already very ſenſible, or extol my own Performance; however, I flatter my ſelf it will not, to you, be unacceptable.

We, indeed, may say with the Psalmist, The Lines have fallen to us in pleasant Places, *since, by the Disposition of God, and good Providence, our Lot has been cast in this happy Island of* Great Britain, *which, like another* Canaan, *may properly enough be call'd,* A Land flowing with Milk and Honey; *so richly is it stor'd with Flesh, Fowl and Fish, in an admirable Variety; esculent Roots, Herbs,* &c. *for Sauces and Sallets; Fruits, as well for making Wines and other potable Liquors (which, well order'd, are not inferiour to those brought to us from foreign Countries) as well as for furnishing out Deserts at Banquets: and, in a Manner, with all Things necessary, not only for the support of Life; but also the gratifying the most sensual Appetite: that no neighbouring Nation can boast of a Superiority, nay, nor even pretend to compare with us, as to an Equality.*

Besides this bountiful Providence has so plentifully furnish'd us with Matter for furnishing our Tables, so neither have we wanted Artists for preparing it for them to the best Advantage. And, indeed, great Pity were it if this Beneficence of Providence should be marr'd in the ordering, so as justly to merit the Reflection of the old Proverb, that though God sends us Meat, yet the D— does Cooks. *Therefore, to prevent this Inconvenience, I have taken upon me to collect a great Variety of Receipts, or Directions, for ordering these Things with which Nature has furnish'd us, according to the Practice of the most celebrated Artists; and also the nicest and most curious Dames and Housewives our Country has produced; as also, for the Entertainment of the more Curious, have inserted many Receipts, according to the Practice of the best Masters in the Arts of* Cookery *and* Confectionary *of* France, Italy, Spain, Germany, *and other Countries.*

And, though I will not presume to offer this Book as a Directory *to the most celebrated Practitioners in the Arts of* Cookery, Confectionary, &c. *yet it is not*

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at all improbable, that even they may find in it ſome things not altogether unworthy their Notice; and, as it is chiefly deſign'd for the Uſe of you Britiſh Houſe-wives, *who would diſtinguiſh your ſelves by your well ordering the Proviſions of your own Families; ſo it may be a neceſſary Companion alſo for Cooks, &c. in Taverns, Eating-Houſes, and publick Inns, and not an unneceſſary one, for thoſe who have the ordering of noble Tables. And, I hope, I may without Vanity ſay, it is the richeſt in Variety, and ſo the compleateſt Book, of its Kind, yet extant.*

The Method I have followed needs but little Explanation, for theſe numerous Receipts I have rang'd into an eaſy alphabetical Order, for the ready finding any particular Way of dreſſing, or ordering any Sort of Meat, Fruits, Roots or Herbs, &c. ſo that it is but only looking for the Name of that you would know how to dreſs in the Index, and there you will readily find the various Ways of dreſſing or ordering of it: But beſides this, for the more ready finding any thing, I have, at the End, added a plain and copious Index.

I have likewiſe, to render the Work more compleat, added a Table of Bills of Fare, *or which Diſhes are proper for an Entertainment in each Month of the Year; and likewiſe given you a Catalogue of the Terms uſed in, and Inſtructious for* Carving, *and a ſhort Sketch of ſetting out a Deſert of Fruits and Sweet Meats.*

I have not indeed troubled you with Fucus's *and Paints, for the putting of falſe Faces upon Nature, becauſe you,* my Country Women, *for the Generality of you (as is allow'd even by all ingenuous Foreigners) ſtand leſs in need of artificial Faces (your natural ones being more amiable) than thoſe of your Sex in neighbouring Nations, with all their Paintings and* Daubings; *yet beſides thoſe* Recipes *for phyſical Drinks*

for

for the Health of your Bodies, and Cordials for the chearing your Spirits, I have inserted some few for helping you in accidental Discolorations, and removing those Injuries you may often suffer from the Scorchings of an over-hot Sun, and Parchings of a withering Wind, as well as some natural Diseases, &c. which often marr, even the best Complexions.

For this Excursion, and any Oversights you may haply discover, I depend upon your native good Disposition for Pardon, and nothing more being (as I think) necessary to be said, I shall only conclude with a Wish, that these my Labours may redound to your Advantage, and they will sufficiently answer the End of

Your humble Servant,

The COMPILER.

Some Divertiſements in COOKERY, us'd at Feſtival-Times, as Twelfth-Day, &c.

SOME ancient Artiſts in Cookery inform us, that in former Days, when good Houſe-keeping was in Faſhion among the *Engliſh* Nobility, they us'd either to begin or conclude their Entertainments, and divert their Gueſts with ſuch pretty Devices as theſe following, *viz.* with a Caſtle made in Paſte-board, with Gates, Draw-bridges, Battlements and Port-culliſes, all done over with Paſte. This was ſet upon the Table in a large Charger, with Salt laid round about it, as if it were the Ground, in which were ſtuck Egg-ſhells full of Roſe, or other ſweet Waters, the Meat of the Egg having been taken out by a great Pin; upon the Battlements of the Caſtle were planted Guns made of Kexes, cover'd over with Paſte, and made into the Form of Cannons, and made to look like Braſs, by covering them with *Dutch* Leaf-gold, theſe Cannons being charged with Gun-powder, and Trains laid, ſo that you might fire as many of them as you pleaſed at one Touch. The Caſtle was ſet at one End of the Table, then in the Middle of the Table they would ſet a Stag made in Paſte, but hollow, and fill'd with Claret-wine, and a broad Arrow ſtuck in the Side of him; this being alſo ſet in a large Charger, with a Ground made of Salt, and Egg-ſhells of perfum'd Waters, ſtuck in it as before; then at the other End of the Table they would have the Form of a Ship, made in Paſte-board, and cover'd all over with Paſte, with Maſts, Sails, Flags and Streamers, and Guns made of Kexes, and cover'd with Paſte, and charg'd with Gun-powder, with a Train as in the Caſtle; this alſo in a large Charger ſet upright

right in, as it were, a Sea of Salt, in which are alſo ſtuck Egg-ſhells full of perfum'd Waters; then betwixt the Stag and Caſtle, and Stag and Ship, were plac'd two Pyes made of coarſe Paſte, fill'd with Bran, and waſh'd over with Saffron and the Yolks of Eggs: When theſe are bak'd, the Bran was taken out, a Hole was cut in the Bottoms, and live Birds but into one, and Frogs into the other, and then the Holes cloſed up with Paſte; then the Lids were cut neatly up, ſo that they might be eaſily taken off by the Funnels, and adorn'd with gilded Laurels. Theſe being thus prepar'd, and plac'd in Order on the Table. Firſt of all, one of the Ladies is perſuaded to draw the Arrow out of the Body of the Stag, which being done, the Claret-wine iſſues out like Blood out of a Wound, and cauſes ſome ſmall Admiration in the Spectators; which being over, after a little Pauſe, all the Guns on one Side of the Caſtle, are, by a Train, diſcharg'd againſt the Ship, and afterwards the Guns of one Side of the Ship againſt the Caſtle; then having turn'd the Chargers, the other Sides are fir'd off, as if in a Battle: This cauſing a great Stink of Powder, the Ladies or Gentlemen take up the Egg-ſhells of perfum'd Water, and throw them at one another. This pleaſant Diſorder being pretty well laugh'd over, and the two great Pyes ſtill remaining untouch'd, ſome or other will have the Curioſity to ſee what's in them, and, lifting off the Lid of one Pye, out jump the Frogs; this makes the Ladies skip and ſcamper, and lifting up the Lid of the other, out fly the Birds, which will naturally fly at the Light, and ſo put out the Candles, and ſo with the leaping of the Frogs below, and flying of the Birds above, it will cauſe a ſurpriſing and diverting Hurly-Burley amongſt the Gueſts in the Dark; after which, the Candles being lighted, the Banquet is brought in, the Muſick ſounds, and the Particulars of each Perſon's Surprize and Adventures, furniſhes Matter for diverting Diſcourſe.

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1. To brew Ale, or Beer.

PUT half a Hogſhead of Water into your Copper, cover it with Bran; when it is ſcalding hot, put a third Part of it into the maſhing Tub, and let it ſtand till the Steam is ſo far ſpent, that you can ſee your Face in the Liquor; then put in two Buſhels of Malt; ſtir the Malt and Liquor well together; in the mean time let the reſt of the Water boil in the Copper; then put out the Fire, that the Heat of the Liquor may be allay'd; then put the other Part of it into the maſhing Tub, and ſtir it well again; put in alſo a Shovel or two of hot Coles, to take of any ill Taint of the Malt, and ſo let it ſtand for two Hours. In the mean time heat half a Hogſhead more of Liquor, and when you have drawn off your firſt Wort, put Part of it upon the Grains, and ſtir in a Buſhel and half more of freſh Malt; then put in the reſt of the Liquor, and ſtir it as before; then put your firſt Wort into the Copper again making it ſcalding hot, and put part of it into a ſecond maſhing Tub, and when the Steam is gone, ſtir in it a Buſhel and a half more of freſh Malt; then put in the reſt of the Wort and ſtir it well, and let it ſtand two Hours; then heat another half Hogſ-

head of Water, and when what was put into the firſt maſhing Tub has ſtood two Hours, draw it off, and alſo that Wort in the ſecond maſhing Tub, and take the Grains out of the ſecond maſhing Tub, and put them into the firſt; then put the Liquor in the Copper into it, and let it ſtand an Hour and an half; in the mean time heat another half Hogſhead of Water, and put upon the Grains, and let it ſtand as before. Boil the firſt Wort with a Pound of Hops for two Hours, or till it looks curdly for Beer; boil the ſecond Wort with ſix Ounces of Hops for Ale, an Hour and a half, and boil the Hops of both Worts in your other Liquor for Table Beer, an Hour and a half.

2. To brew Ale Sir Jonas Moore's Way.

ALLOW five Buſhels and a half of Malt, to half a Hogſhead of Ale; put into your Maſh Tub forty five Gallons of Liquor; becauſe, one third Part of the Liquor will be ſoaked up by the Malt, and a ſixth Part will waſte in boiling. For the ſecond Wort, put but a little more Liquor, than you intend to make Drink; and becauſe you have a large Quantity of Malt, you may make a third Wort, putting in Liquor, according to the Quantity you would have.

3. To make Syrup of Ale.

PUT two Gallons of Ale-wort, of the firſt running, into an Iron Pot; boil it away to a Quart, keeping the Pot open, and ſcumming it continually. Put it into a Pot, keep it cloſe covered, and take a little of it on the Point of a Knife. It is good for Heat of Urine, Stoppage in the Reins, and Whites in Women.

4. To make Aleberry.

BOIL Ale, ſcum it well, put in ſome ſlices of white Bread, and Blades of Mace; boil it again, ſweeten it with Sugar, ſtrain it, and drink it hot.

5. To make Dr. Buttler's Purging Ale.

TAKE Polypody of the Oak, and Sena, of each two Ounces; of Sarſaparilla, an Ounce; Anniſeeds, and Carraway-Seeds, of each half an Ounce; of Scurvy-Graſs, a Peck; Agrimony, and Maiden-Hair, of each

each half a Handful: Beat all these easily, and put them into a coarse Canvas-Bag, and hang them in a Gallon and a half of Ale, and in three Days time you may drink it.

6. Another Purging Ale.

TAKE Garden-Scurvy-Grass, Burdock-Roots bruised, and blew Currants, of each half a Pound; of Rhubard slic'd, and Horse-Radish Roots, scrap'd, each an Ounce and a half; the Roots of Monks-Rhubarb, sharp pointed Dock, of each three Ounces and a half; of Mechoacan, and Sena three Ounces and a half; Coriander-Seeds, Carraway-Seeds, Annis-Seeds, and Daucus-Seeds, bruis'd, of each an Ounce and a half; three Oranges sliced. Put all these Ingredients into a Canvas-Bag, with a Stone in it, and hang it in three Gallons of new Ale, and let them work together; in three Days it will be drinkable; take a Pint for a Mornings-Draught.

7. Ale of Health and Strength, by the Viscount St. Albans.

TAKE of Sarsaparilla an Ounce and half; Sassafras-Wood, and China-Root, of each a quarter of an Ounce; white Saunders, and Chamapitytyon, of each half an Ounce; of Mace half a quarter of an Ounce: Cut the Wood in as thin Pieces as you can, and bruise them all together in a Mortar. Then add Cowslip-Flowers, Hops, and Roman Wormwood, of each half a Handful; of Sage, Sweet Majoram, Balm, Betony, and Rosemary, and Mugwort, all together two Handfuls. Boil these in three Gallons of Ale, till it is reduced to two; then put your Wood and Herbs into three Gallons of Ale of the second Wort, and boil it to two Gallons. Then make all your Ale to run from the Dregs, mix it together, and put it in a Vessel for use.

8. To make Almond Bisket.

BEAT the Whites of eight, and Yolks of four Eggs for an Hour, having ready half a Pound of blanched Almonds, in cold Water, beat them well

with Roſe-water, to keep them from oiling; then beat two Pound of fine Sugar with your Eggs, and put in your Almonds with half a Score Spoonfuls of grated Bread, or fine Flower; make them into proper Shapes, and bake them on Paper-Plates in a moderate Oven, ſifting ſome Sugar over them.

9. Another Way.

TAKE a Pound of ſweet Almonds, and a Quarter of a Pound of bitter Almonds; blanch them and pound them, tempering them frequently with the White of an Egg, to keep them from oiling, when they are well beaten, put to them that weight in fine powder'd Sugar, and the Whites of Eggs; mingle all well together with a Spatula in a Copper-Pan, and knead it well with your Hand; then with a Spoon drop theſe Biskets, about the Size of a Shilling upon Sheets of Paper; ſet them into a Campaign Oven, with a Fire only at the top, and when they begin to riſe, and are brought to a Colour, put ſome Fire underneath.

10. Almond Butter, the Cambridge Way.

TAKE a Quart of Cream, beat ſixteen Eggs very well, and Strain them; then ſet them on a gentle Fire, and keep them continually ſtirring, and when it is ready to boil, put in half a quarter of a Pint of Sack, ſtill ſtirring it, till it comes to a Curd, ſtrain the Whey from it very clean, then beat a quarter of a Pound of blanch'd Almonds with Roſe-water; put the Curd into a wooden or Stone-mortar, with ſome of the Almonds by degrees, and beat it with a Pound and half of fine Sugar, till the Curds and Almonds be all in; and when it is well beaten, put it into Pots or Glaſſes, and eat it with Bread; it will keep good two or three Months.

11. Almond Cakes.

BEAT a Pound of Almonds blanch'd in cold Water, well with Roſe-water, till they loſe their glyſtering, then put in half a Pound of well-ſifted fine Sugar; beat the Almonds and this all together, till they be

be well mix'd, then take two Spoonfuls of fine Flower well dry'd, and the Whites of two Eggs, and when you have beat them well together, pour in your Almonds; then butter the Plates you bake your Cakes in, and duſt them with Flower and fine Sugar, and put them into the Oven, and when they are become a little brown, draw them, then let the Oven cool a little, and ſet them in upon a brown Paper, and they will become much whiter than before.

12. An Almond Caudle.

TAKE three Pints of new Ale, put into it a quarter of an Ounce of Cloves and Mace, and alſo ſome ſlic'd white Bread, then put in a Pound of blanch'd Almonds, well beaten, and half a Pint of White-wine; let them boil together, and ſcum them well; when it is thick enough, ſweeten it as you like it, and uſe it. This is very nouriſhing, and good for a Conſumption.

13. Almond Cheeſe.

BEAT Almonds very fine, then make a Poſſet with only Cream and Sack; then take the Curd and mingle it with the beaten Almonds, and ſet it over a Chafing-diſh of Coals, putting to it double refin'd Sugar, and Roſe-water, a ſufficient Quantity; then on a Pye-plate, faſhion it in the Form of a Cheeſe; put it into a Diſh, and ſcrape ſome fine Sugar over it, let it ſtand till it is cold, and ſerve it up.

14. Almond Cream.

TAKE a Pound of good Almonds, blanch and beat them very fine with Orange Flower-water; take two Quarts of Cream, boil it and ſweeten it, mix the Almonds with it, and ſtrain it through a Canvas, then ſet it on a Fire to thicken, keeping it ſtirring; put in a Grain of Ambergreeſe, if you pleaſe, then pour it into Glaſſes.

15. Another.

BEAT a Pound of Almond Paſte up with Roſe-water, ſtrain it with two Quarts of Cream, and boil it with a Stick of Cinnamon, broken into ſmall Pieces;

keep it continually ſtirring, while it is boiling, ſweeten it with Sugar, and ſerve it up.

16. A rich Almond Cream to Jelly.

PUT a Pound of Harts-horn to two Quarts and a Pint of Wat ; boil it to almoſt half the Quantity, and ſtrain it through a Jelly-Bag; beat twelve Ounces of Almonds blanch'd, with two Spoonfuls of Orange-water, and fifteen Spoonfuls of Cream: Then put as much Cream as you have Jelly into a Skellet, and ſtrain in the Almonds; ſweeten it, ſet it on the Fire, and ſtir it conſtantly till it be ready to boil: then take it off, and keep conſtantly ſtirring till it is almoſt cold: Then pour it into narrow bottom'd drinking Glaſſes, and let it ſtand in them for twenty-four Hours: When you would turn it out, dip your Glaſſes in warm Water for a Minute, and it will turn out eaſily; this is call'd STEEPLE-CREAM.

17. To make Criſp'd Almonds of a Gray Colour.

MELT a Pound of fine Sugar with a little Water, boil a Pound of Almonds in it till they crackle; then take them off the Fire, and ſtir them continually with a Spatula. If any Sugar be left, heat it again over the Fire, ſtirring them conſtantly, that it may ſtick to the Almonds.

18. Red Criſp'd Almonds.

YOU muſt order your Almonds as before, and when your Sugar is boiled till it becomes crack'd, put a little Cochineal to it; then boil it again till it return to its crack'd Quality; then throw in your Almonds; keep them continually ſtirring. Prepare your Cochineal by boiling it with Alum and Cream of Tartar.

19. To make White Criſp'd Almonds.

SCALD and blanch your Almonds, then put them into Sugar, boil'd to the fifth Degree, call'd crack'd, keeping them ſtirring, let them have a Walm or two, that the Sugar may ſtick cloſe on them.

20. To make an Almond Cuſtard.

BLANCH two Pound of Almonds, and beat them very fine with Roſe-water, then ſtrain them with two Quarts of Cream, the Whites of twenty Eggs, and a Pound of fine Sugar; put your Cuſtard into your Cruſts, or Cups, and bake them in a gentle Oven; when baked, diſh them on a Diſh, or Plate; ſtrow on them Biskets, red and white; ſtick Muſcadines, red and white, and ſcrape on them double refin'd Sugar.

21. To make an Almond Florendine.

BLANCH a Pound of Jordan Almonds, pound them in a Mortar with Orange Flower-water; then ſeaſon a quarter of a Pound of Marrow with Nutmeg, Cloves and Mace beaten, and add a Pound of Currants; beat up the Yolks of eight, and Whites of four Eggs, with a quarter of a Pint of Canary: Add half a Pound of melted Butter, ſweeten with Sugar; put in alſo candy'd Citron, and Lemon Peel. Mix all theſe well together, and lay Puff-Paſte in the bottom, and on the top of your Florendine.

22. Almonds Fry'd, or Prawlins.

TAKE the beſt Jordan Almonds, rub them very clean from the Duſt, then take their Weight in Loaf-Sugar, wet it with Orange Flower-water, and boil it to a Syrup; then put in the Almonds, and boil them to a Candy, keeping them conſtantly ſtirring till they are dry; then put them into a Diſh, and take away the Knobs and looſe Bits, that will be about them; then put the Almonds again into the Preſerving-Pan, and ſet them over a ſlow Fire, letting them ſtand till ſome of their Oil begins to come from them in the Bottom of the Pan.

23. To Ice Almonds.

MAKE Ice with the White of an Egg, powder'd Sugar, Orange, or Lemon Flowers, and Sevil Orange, blanch your Almonds, and roll them well in this Iceing, afterwards lay them on Paper to be bak'd in a Campaign-Oven, with a gentle Fire at top and bottom.

24. Almond Milk.

TAKE a Pound of Sweet-Almonds, and bitter ones; blanch them well, then pound them in a Mortar, ſprinkling them frequently with Milk, leaſt they turn, then take a Quart of Milk made luke-warm, and mix it well with your Almonds, ſtrain as much as you can of it through a Sieve; then pour the Liquor into a Sauce-Pan, and put in a Stick of Cinnamon, ſet it over a Stove and boil it, keeping it ſtirring continually with a Spoon, till it come to a Cream; when it begins to thicken, put in a little Salt, and ſweeten it with Sugar; then put ſome ſmall Cruſts of Bread, no thicker than a Six-pence, into a Diſh, and pour the Almond Milk upon them, and ſerve it hot. Thus it is made, when us'd only at Collations; but when it is us'd at Meals, it is made thus.

Take Cream and Milk, a Pint of each, and having pounded your Almonds, boil them together in a Sauce-Pan, putting in a Stick of Cinnamon, a little Salt, ſome Sugar, and a zeſt or two of Lemon; mix all theſe well with your Almonds, and ſtrain all through a Sieve, with half a Dozen new laid Eggs; then ſet a Sauce-Pan of Water over the Stove, and when it begins to boil, put a Diſh over the Sauce-Pan, pour your Almond Milk into the Diſh, and cover it with the Lid of a Tart Pan of a fitting Size, then put live Coals upon it; look into it now and then, and when you perceive it is grown thick, ſet it by to cool and ſerve it up cold in little Diſhes, or Plates.

25. Dr. Twin's Almond Milk.

BOIL two Quarts of Water, then let it ſtand till it is clear; put in Strawberry Plants, both Leaf and Root, and Violet Leaves, of each a large Handful, and a large Root of Sorrel, let them all be well waſh'd; put in two Ounces of Raiſins of the Sun ſtoned, and a Cruſt of white Bread. Boil all theſe from two to one Quart, with thirty Pompion Kernels, and fifty Almonds blanched and beaten; draw an Almond Milk, ſweeten'd with Sugar to your Palate,

26. Dr. Blackſmith's Almond Milk.

TAKE the Roots of *Ruſcus gramen*, Succory and Aſparagus, of each ſix Drams, prepar'd Barley a Handful, Maidenhair, Bugloſs, Borage, Violets, Strawberries, and five leav'd Graſs, of each an Handful, ſlic'd liquoriſh four Drams; boil all theſe, in three Quarts of running Water, till there remains about three Pints, then beat an Ounce of the cold Seeds with ſome Almonds, white Roſe-water and Sugar, put them in, and make Almond Milk.

28. Dr. Atkin's Almond Milk.

TAKE a Quart and half a Pint of Barley-water, and boil in it the Roots of March-Mallows, *gramen*, Aſparagus and Eringos, of each about two Ounces, of five leav'd Graſs and Strawberries both Leaves, a ſmall Quantity; boil them till there is not left above a Quart of Liquor, then pour off the Liquor, and put in two Ounces of the four cold Seeds, having peel'd of the Husks, and beaten them with Almonds, ſtrain them out together with the Barley-water, and add to it Sugar and Roſe-Water to your Palate. This is excellent to cool and cleanſe the Kidneys.

29. Another Way.

SCALD and blanch you Almonds, pound them in a Mortar as before; then put to a little Milk, and ſtrain all through a Sieve; then beat four Eggs both Yolks and Whites together, and pour to them ſome Milk by Degrees, and put in a little Salt and Nutmeg; then ſet a Kettle or Pot with Water over the Furnace, and when it boils, put a Diſh upon the Kettle with a Slice of Butter in it, and pour the Almond Milk into the Diſh, ſtirring it continually till it becomes a Cream; then ſerve it up to Table hot without any Sugar.

30. To make Pottage of Almond Milk.

TAKE Almonds according to the Quantity of Pottage you would have; ſcald them and pound them very well, moiſtening them with a little Water; then make ſome Water lukewarm in a Stew-pan over the Fire, putting in a little Salt; then pour it all into a Mortar, and

and ſtrain it two or three Times through a Sieve, then boil it gently with a Lump of Sugar and a little Cinnamon; then cut ſome Slices of Crumb Bread, and toaſt them for Sippets, and put all into a Diſh and ſerve it up.

31. To make Almond Paſte.

LET your Almonds be well ſcalded and waſhed in fair Water; then pound them very well in a Mortar (they cannot be pounded too much) and moiſten them frequently with a little White of an Egg and Orange Flower-water whip't together, that they may not turn to Oyl; having thus prepar'd the Paſte, ſpread it upon a large Diſh, and let it be dried with fine Sugar, till it becomes as pliable as ordinary Paſte; let it lie by a little while before you uſe it.

32. Another Way.

WHEN the Almonds are pounded and moiſtened as before directed, put them into a large Copper-pan, and having clarified ſome Sugar with the White of an Egg, and boil'd it till it becomes feather'd, put into the Almonds, a larger Quantity than the Almonds; work all well together with a Spatula; then ſet the Pan over a Fire, keep it continually ſtirring, till the Paſte be looſened from the Pan; then cover a Diſh with fine Sugar, and ſpread the Paſte upon it, afterwards roll it up in large Rolls, and let it lie ſome time time before it be us'd.

Of this Paſte you may make the under-cruſt or bottom of Pies, and all Sorts of ſmall Paſtry Works to garniſh them.

33. Almond Puffs.

TAKE 2 Ounces of blanch'd Almonds, and beat them very well with a Pint of Orange-flower-water, and ſifted Sugar till they are very fine; then whip the Whites of three Eggs and mix with them, and add as much ſifted Sugar as will make it into a Paſte, then make it into Cakes, and bake them in a cool Oven.

34. To make ſmooth Almonds.

CLEANSE your Almonds very well, put them in your Pan to dry, then take Sugar boil'd ſmooth in a large Spoon or Ladle about a quarter of a Pint at a time, and pour it to your Almonds, keeping them often ſtirring and turning with your Hand; but let them ſometimes reſt to dry; cover them with Sugar as much or as little as you pleaſe.

35. Almond Snow.

TAKE a Quart of Cream, a Quarter of a Pound of Almond Paſte, and beat them up well with Roſe-water, then put in half a Pint of white Wine, ſtrain it, put in two or three ſprigs of Roſemary, ſome ſliced Nutmeg and ſcrapings of Orange Peel, and let them ſteep two or three Hours; then ſweeten it with refin'd Sugar, ſtrain it into a Baſon and beat it up into a Froth, which take off with a Spoon and put into a Diſh to ſerve up.

36. To make a Leach of Almonds.

BEAT half a Pound of blanch'd Almonds very fine in a Mortar, and put to them a pint of new Milk, and ſtrain them, put in two Spoonfuls of Roſe-water and a Grain of Muſk, and half an Ounce of the whiteſt Iſing-glaſs, and then ſtrain them a ſecond time for Uſe.

37. An Almond Tart.

RAISE a very good Paſte an Inch deep, and fix cornered, then take ſome Almonds blanch'd and very finely beaten with Roſe-water, adding a Pound of Sugar to a Pound of Almonds, a little Cream, grated Bread and Nutmeg, and ſo much Juice of Spinage ſtrained, as will colour the Almonds green; then let it be bak'd in an Oven gently hot, not ſhutting the Door; when it is drawn, ſtick it with Orange or Citron.

38. Another Way.

TAKE half a Pound of blanch'd Almonds, and beat them very fine with Orange-Flower-Water, then put to them a Pint of very thick Cream, two large *Naples* Biskets grated, five Yolks of Eggs, and about half a Pound of

of fine Sugar, garniſh your Diſh with good Paſte, and put in theſe Materials, and lay Slips of Paſte in Diamonds croſs the Top; let it be bak'd in a gentle Oven, and afterwards ſtick Slips of candid Citron in each Diamond.

39. Almonet, or White Jelly.

TAKE half a Pound of Almonds, blanch them and pound them very well, with a little Orange Flower-water, juſt enough to keep them from oiling; mix them up with a Pint and half of Jelly, that is not much weakened with Wine and Lemon; paſs this ſeveral times through a very fine Hair-Sieve, and ſtir it till it grows thick, that the Colour of the Almonds may not ſettle to the bottom, then pour it into your Glaſſes,

Make your Jelly very good taſted, tho' you abate a little of the Wine and Juice of Lemon; becauſe the Almonds ſupply the want of them; and being ſerv'd out of the Glaſſes upon China Plates, it wants Strength.

40. An Almond Syllabub.

TAKE four Quarts of new Milk, half a Pound of the Flower of ſweet Almonds, two Ounces of Lime-juice, and half a Pint of Strawberry-juice; put to theſe two Pound of fine Sugar, and a Quart of Canary, ſtir them together, and beat them till they froth, and become of a pleaſant Colour.

41. To make an Almond Tanſey.

BLANCH a Pound of Almonds, ſteep them in a Pint of Cream, pound them in a Mortar, add to them the Yolks of twelve, and Whites of ſix Eggs; put in half a Pint of Juice of Spinage, and a quarter of a Pint of Juice of Tanſey, add to it grated Bread; ſweeten with Sugar to your Palate; fry it in ſweet Butter, and keep ſtirring in the Pan, till it is of a good thickneſs; ſtrew Sugar over it, and ſerve it up.

42. Amber Cakes.

TAKE forty or fifty Drops of rectified Oil of Amber, and half a Pound of double refin'd Sugar ſearc'd, then add as much Gum Tragacanth, as will make the Sugar

Sugar into a ſtiff Paſte, which make into little Cakes or Troches, and ſet them in a warm Place to dry. Theſe are good to be eaten in a Morning againſt Vapours, Fits of the Mother, Vertigo's, Lethargies, Head-Aches, proceeding from a cold Cauſe, and Falling Sickneſs.

43. Amber Greeſe Cakes.

MIX a Quarter of a Peck of fine Flower with Slices of Marmalade of Quinces, a quarter of a Pound of fine Sugar, and ten ſpoonfuls of Roſe Water beaten up together, half a Pint of Yeaſt, a Pound of Currants, pick'd and waſh'd, of Cinnamon and Mace finely powder'd, each half an Ounce, ſome candy'd Orange-peel cut very ſmall, mix all well, and thicken it with a Quart of Milk, and ten new laid Eggs, then take a Dram of Ambergreeſe, and diſſolve it in a quarter of a Pint of white Wine, and mix it with the reſt of the Ingredients, then form it into a Cake, and let it be bak'd in a gentle Oven, and afterwards Ice it over with Sugar melted in Roſe-water, and the White of an Egg.

44. To make Amber Greeſe Cakes.

TAKE fine Sugar, beat and ſearſe it, then beat half a Dozen new laid Eggs into a Froth, as it riſes take off the Froth, and drop it into the Sugar by little and little, grinding it ſtill in a Marble Mortar with the Peſtle, till it be thoroughly moiſtened, and thin enough to drop on Plates; then add Ambergreeſe, Civet and Anniſeeds pick'd, butter your Plates, drop your Batter in the form of round Cakes, bake them in a gentle Oven, and when you perceive them to grow hard, and riſe a little, take them out.

45. An Amber Pudding according to the Lord Conway's receipt.

WASH the Guts of a young Hog very clean, then blanch a Pound and half of the beſt Jordan Almonds, beat one half of them very ſmall, and keep the other half whole; put the beaten Almonds to two Pound of Hogs Lard, grate four white Loaves into your Lard and Almonds, and put in alſo a Pound and half of fine

Sugar

Sugar, mix all together in a Baſon; then ſcrape half an Ounce of Ambergreeſe, and half a Quarter of an Ounce of Levant Musk, bruis'd in a Marble Mortar, with a Quarter of a Pint of Orange-Flower-Water; mix all theſe well together, and fill your Hogs Guts with them.

46. To make Tincture of Ambergreeſe.

TAKE a Pint of Spirit of Wine; put it into a Bottle; put to it four Drams of Musk, and two Ounces of Ambergreeſe; ſtop the Bottle cloſe, and ſet it in Horſe-Dung for a Fortnight; then pour off the Spirit of Wine into a Bottle for Uſe, and pour in more to the Ambergreeſe. A Drop of this Tincture will perfume any thing, and is alſo very good in Cordials. The Ambergreeſe may afterwards ſerve for common Uſes.

47. An Amulet.

TAKE a Dozen of Eggs, beat them well and ſtrain 'em, put three or four Spoonfuls of Cream to them, and a little Salt; then make ſome Butter very hot in the Frying-Pan, and pour in the Eggs, and when it is a little fry'd, turn the Sides into the middle, and then turn it over on the other Side, and when it is fry'd ſufficiently, Serve it up with Butter, Sugar, and Verjuice.

48. To make an Amulet Robart.

TAKE fifteen Eggs, beat the Whites by themſelves; then put the Yolks to them, with ſome Biſket of bitter Almonds, ſome Cream and Sugar, and ſome Lemon-peel ſhred ſmall. Keep continually beating it till you put it into the Pan, into which put good Butter, and keep it continually ſtirring over the Fire, and when it is well colour'd underneath, turn it that it may be brown on both Sides; then ſerve it up.

49. Anchovies.

THE moſt common Way of eating them, is as Salads, with Oil, Vinegar, or ſlic'd Lemons, Capers, and Olives.

Of Anchovies, Culliſes are made, which ſerve as an Ingredient to ſeveral Ragoos, as well of Fleſh as Fiſh;

Fiſh; the Method of making which, you will find in treating of Culliſes.

The Bones of the Anchovies, which have been us'd, may be put into a Paſte made of Flower, and White-wine, or Water, one or two Eggs, and a little melted Butter, all mingled together; and being fry'd, may be made uſe of as Garniture for other things, or may ſerve for an Outwork, with Orange and fry'd Parſley.

50. To keep Anchovies.

COVER them two Inches thick with Bay Salt.

51. To make a Sallet of Anchovies.

TAKE the beſt Anchovies, waſh them well in Water, or Wine, till the Liquor be clear; then dry them with a Linnen Cloth; take off the Tails and Fins, and any thing that is ſuperfluous, ſlip them and bone them, lay them on a Plate, garniſh them with young Onions, Parſley, ſlices of Lemon, and the Roots of Beets; then beat ſome ſweet Oil with the Juice of Lemon, and pour over your Anchovies.

52. To make Anchovy Sauce.

WASH and bone your Anchovies, mince them ſmall, put them into a Sauce-pan, with a little thin Cutlet of Veal and Ham; ſeaſon with Pepper, heat it hot, then put in a little Vinegar, and uſe it with roaſt Meat.

53. To make Andoüans.

TAKE the Guts of a Hog, turn them, ſcour them, and lay them to ſoak in Water a Day and Night; then wipe them dry, and turn the fat Sides outwards. Then take Sage chopp'd, Salt, Pepper, Cloves, Mace, and Coriander Seed beaten, mix all theſe together, and ſeaſon the fat Sides of the Guts; then turn that Side inward again, and draw one Gut over another, to what bigneſs you pleaſe; ſo you may do of the whole Guts of a Hog. Then boil them in Water, with a Piece of interlarded Bacon, ſome Salt and Spice. Tye them faſt at both Ends, and make them of what length you pleaſe.

54. Andovillets.

ANDOVILLETS are made of minc'd Veal, Bacon, ſweet Herbs, and the Yolks of Eggs, ſeaſon'd with Pepper, Salt, Nutmeg, and beaten Cinnamon, ſo as to give them a fine Colour: Theſe muſt be made up like Chitterlings, and roaſted on a Spit, between ſlices of Bacon, and baſted with their Dripping, and with the Yolks of Eggs and ſome Crumbs of Bread; ſometimes with the one, and ſometimes with the other, to cauſe a fine Cruſt upon them. Serve them up with Mutton Gravy, and the Juice of Lemons, and fry'd Parſley to garniſh them.

55. To candy Angelica.

BOIL the Stalks of Angelica in Water, till they are tender; then peel them, and put them into other warm Water, and cover them; let them ſtand over a gentle Fire, till they become very green; then lay them on a Cloth to dry, take their weight in fine Sugar, with a little Roſe-water, and boil it to a Candy height. Then put in your Angelica, boil them up quick; then take them out and dry them for uſe.

56. To preſerve Angelica Roots.

WASH them, ſlice them thin, put them to ſteep in fair Water, and ſhift the Water every Day, for three Days; then ſet them all Night in a Pot over warm Embers, pour off the Water in the Morning; and take two Pound of Sugar, and two Quarts of Water to a Pound of Roots, and boil them in it; when they are boil'd enough, take them out and boil the Syrup gently.

57. To make Angelica Water.

TAKE the Roots of Angelica, three Quarters of a Pound, of the Leaves of Carduus Benedictus as much; Sage and Balm, of each half a Pound; of Angelica Seeds three Quarters of a Pound; of ſweet Fennel-Seeds a Pound and two Ounces; powder them groſly, add of the Species, call'd *Aromatick Roſat* three Ounces, and of Diamoſch, the ſame Quantity; infuſe theſe for two Days in eight Gallons of *Spaniſh* Wine; then

then diſtil them with a gentle Fire, and put a quarter of a Pound of Sugar diſſolv'd in Roſe-water to every Quart.

58. To make Anniſeeds of Verdun.

TAKE the beſt Anniſeeds, cleanſe them very well from their duſt and Stalks, then dry them a little in your Pan, and then proceed to finiſh them as you did your ſmooth Almonds.

59. To bake Apples Red.

LET the Apples be par'd, cor'd and thin ſlic'd; then put a quarter of a Pound of Sugar to two Pennyworth of Apples; put in two Pennyworth of Cochineal beaten very fine, a ſmall Stick of Cinnamon; mix the Cochineal with the Apples, and put them into the Paſte, and when the Pye is bak'd, put in Butter and Roſe Water.

60. To make a Compoſt of Apples.

TAKE Apples, Pare, Core and Quarter them, put them into fair Water; then put in alſo their Parings, and alſo of ſome other Apples pared and quarter'd in ſmall Quarters; boil them till they are tender; then drain them in a Linen Cloth; take as much of that Water as will ſerve to boil the Quarters you have reſerv'd for your Compoſt, and put it into a preſerving Pan; put in as much fine Sugar as you think convenient; let them boil over a Charcoal Fire till they are tender; ſtir them with a Spoon, but do not break them; then take them out, and lay them on a Cloth, or the Brim of a Diſh to run; then lay them on a Plate, ſet your Syrup on a quick Fire; put in more Sugar, and the Juice of Lemons, and boil it till it be a Jelly, then ſet it off the Fire, and let it ſtand till it is cold; then pour it over your Apples and the Brims of the Plates as you pleaſe.

61 To make Apple Cream.

TAKE a dozen Pippins, pare them, core them, cut them into thin Slices, and ſtew them in a Pipkin with red Wine, fine Sugar ſcraped, Lemon Peel and ſliced Ginger, when they are very tender, put them in a Diſh, and let them cool; boil a Quart of Cream with a lit-

tle Nutmeg, and put ſome of the Apples among it, and ſprinkle it with Roſe-water and Sugar.

62. To make Marmalade of Apples.

SCALD your Apples in Water, and when they are tender, take them out and drain them; then ſtrain them through a Sieve, and boil your Sugar till it be very well feathered, allowing three Quarters of a Pound of Sugar to every Pound of Apples; temper and dry the whole Maſs over the Fire according to the uſual Method, let them ſimmer together; ſtrew your Marmalade with fine Sugar, and put it into Pots or Glaſſes.

63. To make Apple Pancakes.

PARE your Apples, cut them in round Slices, fry them in freſh Butter, beat up twenty Eggs in a Quart of Cream; put in Ginger, Nutmeg, and Cinnamon beaten, of each two Drams, powdered Sugar ſix Ounces; pour the Batter on them, fry them, ſprinkle them with Roſe-water, and duſt them with Sugar.

64. To make Apple Paſte.

SCALD your Apples till they become ſoft; then drain them, paſs them through a Sieve, and dry them over the Fire; but be ſure to keep them ſtirring with a Spatula, both at Bottom and on the Sides, to prevent their burning. When the Paſte ſlips from the Bottom and Sides of the Pan it is enough; then take it off the Fire, and to every Pound of Fruit, put a Pound of Sugar greatly feather'd or crackt; incorporate them well together; then ſimmer it over a Fire, and dreſs it either in Moulds or upon Slates, and ſet it in a Stove to dry.

65. Another way.

PARE your Apples, core them, put them in cold Water; boil them, then put them into Water again, then take them out and drain them, and paſs them through a Hair Strainer; then put them in a Skellet; ſet them upon the Fire and dry them, ſtirring them continually with a Spatula, till they begin to come clear from the Bottom; then take them off the Fire, and put in your Sugar, mingle them together, and lay them on Slates, and dry them in a Stove.

66. To

66. To preſerve Apples.

PARE ſmall Apples, leave the Stalks on; ſlit them a little, for the better ſoaking in of the Sugar; put them into Water, ſcald them, let them cool, then bring them again to a green Colour, in that, or other freſh Water; when they are grown ſoft, let them cool again, drain them into clarified Sugar; the next Day boil the Syrup ſmooth; the next boil it between ſmooth and pearl'd; and the next till it is very much pearl'd; and then immediately ſlip in your Apples, let them ſimmer together for ſome time, and the next Day give them a cover'd boiling; then put them into Pots to cool, and drain them and dry them on a Stove.

67. To make a Pupton of Apples.

MAKE the Apples into a Marmalade, with Sugar and Cinnamon; then add the Yolks of four or five Eggs, a Handful of grated Bread and ſome Butter; then form it as you pleaſe. You may if you pleaſe, put in ſtew'd Pears or Cherries, according as the Seaſon of the Year is. Let it be bak'd in a ſlow Oven, and then turn it upſide down, on a Plate, for a ſecond Courſe.

Of other ways of ordering Apples, ſee more under Pippins.

68. To ſtew Apples.

PARE them, cut them in Slices, and ſtew them in a Pipkin, with as much Water and red Wine, in equal Quantities, as will ſcarce cover them, when they are tender, put in a Stick of Cinnamon, and a few Cloves; when they are almoſt enough, ſweeten them with Sugar, and maſh them to pap, put in ſweet Butter, and ſerve them.

69. To make an Apple Tanſey.

PARE your Apples, cut them in thin round Slices, fry them in ſweet Butter; then beat half a Score Eggs with a Quart of Cream, the Juice of Spinage and Tanſey, of each a Quarter of a Pint, and a little Roſe-

water; when all theſe are beaten together, pour them on your Apples.

70. To make Sweet-meats of any Apples.

MAKE a Jelly of the moſt ſoft and pleaſant of your Apples; then cut your other Apples round ways, put them into a Glaſs or Pot, and let them ſtand for ſix Days; then add a Quarter of a Pound of Sugar to each Pound of Liquor, but do not break the Apples any more, ſeaſon them with the Juice of Lemons, Oranges, Mace and Cloves, and perfume them with a Grain of Musk

71. To dry Apples.

FIRST, preſerve them with their Stalks on, then waſh or wipe them; lay them on Tin-plates, and ſet them over a Stove, or in a gentle Oven, and turn them as you ſee occaſion.

72. To make Apricock Cakes.

TAKE two Pound of the ripeſt Apricocks, ſcald, Peel and Stone them, maſh them to pieces; then take a Pound of double refin'd Sugar, and two Spoonfuls of Water, and boil it to a Candy; then put in the Pulp of your Apricocks, and ſet it on the Fire for a quarter of an Hour, and let it boil a little, ſtirring it well; then pour it into ſhallow flat Glaſſes, that it may turn out the more eaſily; let it ſtand in them for two Days, then take them out, lay them on Glaſs Plates, and ſtove them, turning them every Day.

73. Another way.

TAKE the largeſt and ſmootheſt Apricocks, parboil them in Spring-water, till they become very tender; then preſs out the Pulp, and put to it an equal weight of Sugar; ſet them over a gentle Fire, keeping them conſtantly ſtirring; and when it is ſo clear that you can ſee the bottom of the Pan, it is enough: Then put the Pulp and Sugar into Cards ſewed round, and ſift ſome Sugar over them: Let them ſtand two or three Days, then turn them; and if they be candied, take them out of the Cards, and ſift Sugar over them again,

again; and ſo often turning them, let them dry for your uſe in a gentle Heat.

74. To candy Apricocks.

Slit them on one ſide of the Stone, and put fine Sugar on them; lay them one by one in a Diſh, and bake them in a pretty hot Oven; then take them out of the Diſh and dry them on Glaſs-plates in an Oven for three or four Days.

75. Apricock Chips.

Slice the Apricocks the long way, but do not pare them; take as much double refin'd Sugar as your Apricocks weigh, boil it to a thin Candy, and then put in your Apricocks, and let them ſtand on the Fire 'till they are ſcalding hot; let them lie one Night in the Liquor, then take them out, lay them on thin Plates, and ſet them in the Sun to dry.

76. To make Compoſts of Apricocks.

Pare your Apricocks, ſtone them, and ſcald them; when they riſe on the top, and are ſoft, take them off the Fire, and ſet them by to cool; then put them into Sugar as it runs from the Straining-bag; boil them 'till the Scum ceaſes to riſe.

77. Another Way.

Pare them, ſtone them, put them into clarify'd Sugar, put ſome Water to them, and boil them 'till they are ſoft: When the Scum ceaſes to riſe, and they have thoroughly imbib'd the Sugar, take them off.

78. To dry Apricocks.

Pare them, ſtone them, and take as much fine Sugar as they weigh; put two third parts of the Sugar with as much Water as will wet it into a Skillet; boil it, ſcum it, put your Apricocks into it; boil them gently, prick them with a Bodkin; then put in the reſt of the Sugar; when they are tender, lay them on a Colander: Put the Syrup into an earthen Diſh, and the Apricocks into it; let them lye for two or three Days, and turn them once a Day. If they ſhrink or grow tough, boil them again a little in the Syrup, and take them out as before. Lay them on Glaſs-plates, ſet

them into a Stove for a Day or two; then put them on clean Plates, and if the Syrup that is about them be ſticky or tough, waſh them in hot Water, and lay them on freſh Plates, and dry them.

79. Another Way.

PARE and ſtone your Apricocks; wet as much Sugar as the Apricocks weigh with Water, and boil it to a Syrup, ſo high that if a Drop of it be dropp'd on a Plate, it will ſlip off when it is cold; then put in your Apricocks, and when the Syrup is thoroughly heated, give them a ſtir about, and turn them, and tye them up every one apart in Tiffaines; then put them into the Syrup again, and boil them as faſt as you can; ſcum the Syrup well, and when your Apricocks look clear, take them out, and lay them on a Sieve to drain; take them out of the Tiffanies, and dry them either in the Sun or a Stove.

80. To dry ripe Apricocks.

AFTER you have pared them, cut them thin, and ſtoned them, take half as much Sugar as they weigh, wet it with Water, and boil it to a Candy height; then put in your Apricocks, and boil them 'till they are tender; then ſet them by in the Syrup for two or three Days, only give them a warm every Day, turning them 'till they have imbib'd all the Syrup, then lay them on Glaſſes, and dry them in a Stove.

81. Apricock Jumbals.

SCALD your Apricocks 'till they are tender, and dry the Pulp in a Diſh over a Chafing-diſh of Coals, then ſet it upon a Stone for a Day or two, and afterwards beat it in a Stone Mortar, putting to it as much fine Sugar as will make it a ſtiff Paſte; then colour it with Cochineal or Saunders; rowl them long, tye them in Knots, and ſo dry them for uſe.

82. To make Apricock Paſte.

SCALD ripe Apricocks, peel off their Skins, ſtone them; take as much double refin'd Sugar as the Fruit weighs, wet it with Water, boil it to a Candy height, then put in the Pulp of the Apricocks, and let it boil briskly

briskly for a little while, then put it into Glaſſes, and when it is cold, ſet it into the Stove.

83. Another Way.

PARE ripe Apricocks, ſcald them tender in juſt Water enough to cover them, drain them, break them, and ſtrain them; boil them in half as much double refin'd Sugar as they weigh, 'till they are thick and clear; then wet as much more Sugar with Water, boil it to a Candy height, ſcumming it clean; then put the Apricocks into the candy'd Sugar, and ſtir it well 'till they are well mixed, but let it not boil; take it off the Fire, and put it into Glaſſes, and ſet them in a Stove, And when they are candy'd, put them on Glaſs-plates, and let them ſtand in the Stove, turning them 'till they are dry, then put them in Boxes.

84. Another Way.

PARE your Apricocks, ſtone them, and ſet them over a Chafing-diſh of Coals between two Diſhes; let them boil 'till they are very tender, ſet them by to cool, lay them out on white Paper; boil their weight of Sugar to a Candy height, with as much Roſe Water and fair Water as will juſt melt the Sugar; then put in your Pulp of Apricocks, and boil it 'till it is as thick as Marmalade, ſtill ſtirring it; then on a Pye Plate make it into the Shape of Apricocks, and dry them, and they will be very tranſparent.

85. To make Apricock green Paſte.

AFTER you have ſcalded your Apricocks 'till they are very tender, break them, and ſtrain them; take double their Weight of fine powder'd Sugar, wet it with Water, boil it to a Candy height, put in your Apricock Pulp; ſtir them well together off the Fire; ſet it by 'till it is cold, put it into Molds, and ſtir it 'till it is dry enough.

86. To make Paſtils of Apricocks

STEEP Gum Arabick in Water, ſtrain it through a Cloth, put it into a Mortar with Syrup of Apricocks; then put in Sugar at ſeveral times, tempering it 'till the

the Paſte is pliable, in order to make round Paſtils, then dry them in a Stove.

87. To preſerve Apricocks.

PARE and ſlice your Apricocks, take three times their Weight of double refin'd Sugar powder'd, put ſome of it into a preſerving Glaſs about half an Inch thick; then lay in the Apricocks one by one, then lay in a Layer of Sugar, and ſo continue to do 'till you have laid in all your Fruit and Sugar; then cover them, and let them ſtand in a proper heat for twenty four Hours: Then take them out one by one, put the Syrup and Sugar into a Skillet, make it boil, ſcum it well; put in the Apricocks, make them boil as faſt as you can, putting them down with a Bodkin as they riſe in Boiling; and put in as much more Sugar, as they boil, and let them boil 'till the Syrup will ſtand. Then take them off the Fire, take out the Apricocks, and lay them in a Colander; let them ſtand 'till they are cold; put a ſpoonful or two into a Preſerving Glaſs, then put the Apricocks in one by one, put the Syrup to them, and cover them cloſe for uſe.

88. To preſerve Apricocks dry.

SET a Copper Pan of Water over the Fire, put your Apricocks in an earthen Pan, and put it into your hot Water; let the Water boil for half an Hour, then take them out to be drained; dreſs them on Slates, ſtrew them with Sugar, and ſet them in a Stove.

89. To preſerve Apricocks in Ears.

WHEN the Apricocks have been preſerved as before directed, turn out one of the halves without breaking it off from the other, ſo that they lye open, touching one another at one end.

90. To preſerve green Apricocks.

TAKE Apricocks before the Stones are hard, take a large handful of Salt, and put the Apricocks with it into a coarſe Cloth, and rub them. Put them into ſcalding hot Water, and ſet them on a gentle Fire, and ſcald them 'till they are green; then let them boil

boil 'till they are tender: For every Pound of Apricocks, take a Pound of double refin'd Sugar; let your Sugar be boil'd to a thick Syrup; let your Apricocks drain 'till they are cold; and when the Syrup is alſo cold, put them together: What you deſign for Tarts will keep with half their Weight in ſingle refin'd Sugar,

91. Another Way to preſerve them dry.

THE Apricocks being clear'd of their ſoft Hair or Down as before; to every two Ladlefuls of clarified Sugar take one of Water, and make it lukewarm; then having put your Apricocks, having been well ſcalded as before, and well drain'd, into an earthen Pan, pour this Syrup upon them: Then ſet them over the Fire in a Copper Pan, and cauſe them to ſimmer, ſtirring them often. The next Day let the Apricocks be taken out of the Liquor and drain'd in a Colander, and give the Syrup ſeven or eight Boilings, adding a little more Sugar; then put in your Apricocks again, and let them ſimmer over the Fire; this you muſt do for four or five Days ſucceſſively, giving your Syrup fifteen or twenty ſeveral Boilings, always adding a little Sugar to ſupply for what is waſted in boiling; putting in the Apricocks every time into the Syrup, and making them ſimmer; then boil your Syrup 'till it becomes pearl'd, and having put in the Fruit, let all have a covered Boiling; then take the Pan off the Fire and ſcum it; and when it is cold, let the Apricocks be drain'd in a Colander, and laid upon tin Plates or Boards to be dry'd in the Stove; turn them the next Day; and when they are dry, put them in Boxes with Papers between every row.

92. To preſerve ripe Apricocks.

TAKE them that are moderately ripe, pare and ſtone them; then lay them in your preſerving Pan, between Layers of Sugar; let them lie all Night, and in the Morning put in a little White-wine, or fair Water, and ſet them on a very gentle Fire, and increaſing.

increaſing the Fire by degrees, melt the Sugar: When they are a little ſcalded, take them off, let them cool, and ſet them on again, and boil them gently 'till they become tender and well colour'd; then take them off, let them cool, and put them up in Pots or Glaſſes for uſe.

93. To preſerve Apricocks in Jelly.

STONE and pare your Apricocks, and for every Pound of Apricocks take a Pound of double refin'd Sugar, beat it fine, lay a Layer of Sugar in your Pan, and a Layer of Apricocks over it; and when the Sugar is pretty well melted, ſet them on the Fire, and let them boil to keep the Colour; and as the Scum riſes, take it off very clean, turning them ſometimes with the Ladle; and when they are tender, put them into Glaſſes, then put a quarter of a Pint of Pippin Liquor to your Syrup, and the Weight of it of double refin'd Sugar; and after it has boil'd a while, put it to your Apricocks. You may let the Liquor run through a Jelly-bag, if you would have it delicately clear. Let your Fire be quick, for the ſooner any white Sweet-meat is done, it will look the better.

94. To make Ratafia of Apricocks.

YOU may either cut the Apricocks in pieces, and infuſe them in Brandy for a Day or two, and paſs them thorough a ſtraining Bag, and put in the uſual Ingredients: Or elſe you may boil the Apricocks in White-wine, and put the Brandy to them; allowing a quarter of a Pound of Sugar to every Quart, with the Kernels of the Apricocks, Mace, Cloves, and Cinnamon: Let theſe infuſe for eight or ten Days, then ſtrain it, and bottle it up for uſe.

95. To make Apricock Water.

TAKE a dozen of Apricocks, pare them, take out the Stones; ſet a Quart of fair Water on the Fire, when it boils, take it off, and put your Apricocks into it; let it ſtand for half an Hour; then put in a quarter of a Pound of Sugar, and when it is melted, ſtrain it through a clean Cloth, and ſet it by to cool.

96. To

96. To make Apricock Wine.

TAKE twelve Pound of ripe Apricocks, and ſlice them into three Gallons of Spring-water, ſet it a boiling, and as faſt as the Scum riſes take it off, and put it into a clean Sieve, and ſet it in a Pan to ſave what Liquor comes from it; then crack the Kernels, and put them Shells and all into the Veſſel you deſign the Liquor to cool in. When your Wine is as clear as you can make it from the Droſs, pour it in upon the Kernels; ſtir them together, and cover it 'till it is cool, then work it with a Toaſt and Yeaſt, and in two or three Days it will be ſettled, and you may fine it off into your Veſſel; let it work as long as it will. When it has done, pour in a Pint of Rheniſh, or ſmall White-wine, and ſtop it up for ſix Months; and if it be fine bottle it, and keep it a Year longer.

97. To make Marmalade of Apricocks.

TAKE the ripeſt Apricocks, pare and quarter them, and take out the Strings, then add three quarters of a Pound of Loaf-ſugar to every Pound of Apricocks, and put them into a pretty broad Pan; ſet the Apricocks on the Fire without either Water or Sugar, and ſtir them continually that they do not burn: When they have melted and boil'd a pretty while, ſtrew in the Sugar as quick as you can, and let them boil apace 'till the Syrup is thick, and they look clear, then put it up in Pots or Glaſſes for uſe.

98. Another Way.

BOIL five Pound of ripe Apricocks in two Pound of pearled Sugar, 'till they have thrown out all their Scum, then ſet them off the Fire, and when they are cool'd, ſet them on again to be broken and dry'd, 'till they will not run any longer; in the mean time bring three Pound and half of Sugar to its crack'd quality, that it may incorporate with the Paſte; ſimmer all together for ſome time, ſtrew the Marmalade with fine Sugar, and put it into Pots.

99. To make Marmalade of green Apricocks.

MAKE a Lye of Water and new Aſhes, ſet over the Fire and boil'd, ſcumming off the Coals that riſe on the top; and when it has boil'd 'till it is become ſweet and oily, take it off, ſet it by for a while, take all the clear Liquor, then ſet it over the Fire again, and as ſoon as it begins to boil, put in three or four Apricocks to try if it is ſtrong enough to cleanſe them; if it is, throw in the reſt, keep them ſtirring, and let them not boil; when they are enough, toſs them in a Cloth, and waſh them in fair Water; run a knitting Needle through the middle of them, and throw them into other fair Water.

Then change the Water, and boil them 'till they are very ſoft; drain them, and paſs them through a Sieve into a Pan; dry this Paſte over the Fire, turning and ſtirring it with a Spatula, 'till the Moiſture is pretty well dry'd, and it begins to ſtick to the Pan, then temper the Marmalade with as much Sugar boil'd to its crack'd quality as it weighs; let it ſimmer a while, then put it into Pots or Glaſſes, or dry it.

100. To make Aqua Mirabilis, according to D. Willoughby's Receipt.

TAKE Cloves, Mace, Ginger, Saffron, Cubebs, Galingal, Cardamum and Nutmegs, of each an Ounce, beat and bruiſe them well; mix them well with two Quarts of Aqua vitæ, three Quarts of White-wine, and a Pint of Juice of Celandine; put them into a Glaſs-Still, and when they have infuſed for twelve Hours, diſtil them off in a gentle Sand heat.

101. Another way.

TAKE Cloves, Mace, Cinnamon, Nutmegs, Cubebs, Galingal, Cardamum, and Melilot-Flowers, of each an Ounce; Cowſlip-Flowers, Roſemary-Flowers, and Spear-Mint, of each two Handfuls; two Quarts of the Juice of Celandine, two Quarts of Brandy, two Quarts of Canary, and four Quarts of White-wine, and infuſe, and diſtil them as before.

102. Di thus.

TAKE of Ginger, Mace, and Cardamum, of each four Drams; Citron Peel and Nutmegs, of each an Ounce and half; two Ounces of the beſt Cinnamon; bruiſe them, and put them into a Quart of Spirit of Wine, and a Quart of White-wine, and diſtil them as before.

103. To make Aqua Vitæ.

TAKE well brew'd Beer, that is ſtrongly Hopt, and well fermented, and diſtil it in a Serpentine-worm, in a great Hogſhead with cold Water; or if you have not that in an Alembick; diſtil it, till it comes off an unſavoury Water; let it ſtand ſeven Days, and diſtil it again: This is called Rectification, in which you may bring it to Brandy proof, which you may know by throwing ſome of it in the Fire. You may alſo rectify it a third time in Balneo, and it will be better freed from its Flegm.

104. To make Aqua Vitæ Regia

TAKE the Peels of Oranges, Lemons, and Citrons, of each an Ounce and half; the Roots of Valerian, Carline, Thiſtle, and Zedoary, of each two Ounces; Fennel Seeds the leſſer, Cardamons, and Cloves, of each an Ounce; of Lignum Aloes, two Ounces; Sage, Roſemary, and Marjoram in the Flower, of each four handfuls; bruiſe what requires bruiſing, and put them into a Matraſs with a Gallon of Malmſey Wine, and a Gallon of Spirit of Wine; ſtop it up cloſe, and let them infuſe for three Days over a gentle Fire; then diſtil them, and diſſolve in the diſtill'd Water of Musk and Ambergreeſe each three Drams, then bottle it for uſe.

105. Artichokes.

ARTICHOKES are of very great uſe throughout the Year, for almoſt all ſorts of Ragoos, Potages, and Side-diſhes; ſo that you ſhould provide good ſtore of them, which you may preſerve as deſcrib'd in the Receipts 111, 112, 113, 114, 115, 116.

106. Artichokes with Butter.

BOIL your Artichokes with a little Salt, take out the Chokes, and make Sauce for them with Butter, Vinegar, Salt, and Nutmeg, with a little Flour to thicken the ſauce.

107. Artichokes with Cream.

WHEN they are boil'd in Water, toſs them up with Butter in a Stew-pan, putting to them ſome Cream, with a Bunch of Parſley and Cives, put in a little Salt and Nutmeg, thicken your Sauce with the Yolk of an Egg, and ſerve them up in Plates or little Diſhes.

108. To force Artichokes.

WHEN they are boil'd, take out the bottoms and fry them with drawn Butter, grated Bread, Marrow, a little Sewet, Salt, and Pepper, beaten: So force your Artichokes and Bottoms; garniſh them with it, and grated Bread; then let them be bak'd, and make the Sauce with Gravy, Butter, and Lemon, and ſerve them up.

109. To fry young Artichokes.

PARE off the out-ſide as you pare an Apple, and boil them tender, ſplit them through the midſt, but do not take out the Core; lay the ſplit ſide downwards in a dry Cloth to ſoak up the Water; then mix Flour with the Yolks of beaten Eggs, Verjuice, Nutmeg, and Ginger, make it into Batter, roll the Artichokes in it; put clarified Butter in a Frying-pan, make it hot, and fry them brown: For the Sauce, put Butter in a Pipkin with Verjuice or White-wine, Sugar, Ginger, and Cinnamon; keep it ſtirring over the Fire 'till it be thick; and diſh them on Toaſts of white Bread, pour on the Sauce, and ſerve them up.

110. Another Way.

BOIL them, take off the Bottoms, ſlice them in the middle, cut them into quarters, dip them in Batter, and fry them in Butter, lay Marrow on them, garniſh with Oranges; ſauce them with Verjuice, Butter and Sugar, and the Juice of an Orange.

111. To pickle Artichokes.

TAKE Artichokes that are not too ripe, becauſe they will then be full of Strings; when you have pared them round to the Bottom, let them be boil'd tender, take them up, and let them ſtand to cool; make a Pickle of White-wine, good ſtale Beer, a good quantity of whole Pepper, and a little Salt, and put all into a Barrel, and keep them them cloſe; they will ſerve for boil'd or bak'd Meats all the Year.

112. To preſerve Artichokes.

BOIL the Artichokes in as much Water as is juſt ſufficient to cover them, and put in a proportionable quantity of Salt, then take them off from the Fire, and let them ſtand 'till the Foulneſs of the Salt be ſettled to the Bottom; then pour the Liquor into the Veſſel in which you would keep your Artichokes; then blanch them in boiling Water ſo long that you can take out the Chokes; then they muſt be waſh'd in two or three ſeveral Waters 'till they are very clean; and (if you pleaſe) you may put a little Vinegar into your Pickle; then put them into the Pickle, pouring upon the top of it ſome Oil or Butter, that no Air may enter. Thus they may be preſerv'd for a whole Year; but before they are us'd, you muſt firſt ſteep them in freſh Water to take away the Salt.

113. Artichokes may likewiſe be preſerved dry.

TO do this, when you have ſcalded them, and taken out the Chokes, as before directed, lay them to drain on Grates, or Hurdles made of Oſiers, then put them into an Oven moderately hot, 'till they become as dry as Wood; or they may be dry'd in the Sun. Before they are us'd, they muſt be ſteep'd two Days in luke-warm Water, by which means they will come to themſelves, and be as freſh as at firſt, and will reliſh much better, than when they are prepar'd the former way. In blanching them off, put in the Water a little Verjuice, Salt, and Butter, or a little good Beef Sewet.

114. Another Way.

TAKE very good Artichokes, and with a ſharp Knife cut off the Leaves and Chokes, and throw the Bottoms into fair Water immediately, or elſe they will turn black. When you take them out of the Water, put them into Flour, covering them all over with it; then lay them one by another in a Hurdle, and dry them in an Oven; and when you would uſe them, lay them a ſoaking for twenty four Hours, and then boil them as other Artichokes; and you will find they have not loſt their Taſte.

115. Another Way.

PUT the Artichokes into Salt and Water for half a Day, then boil them 'till you can juſt draw the Leaves from the bottoms, then cut out the bottoms handſomly, and put them into a Pot with Salt, Pepper, and Vinegar, a few Cloves and Bay Leaves; then cover them with Oil or Butter, &c. as before directed.

116. To fry Artichokes.

TAKE away the Chokes, cut them into Slices, and give them four or five turns in boiling Water to blanch them; then take them out, and let them be ſteep'd in Vinegar, Pepper, and Salt, then dip them in beaten Eggs, and flour 'em well, and fry them in Hog's Lard, or clarified Butter, and ſerve them up to Table with fry'd Parſley.

117. Artichokes fry'd in Paſte.

WHEN the Artichokes are boil'd, and the Chokes taken out, make a Paſte with Flour, Water, Salt, and Pepper, and encloſe the Bottoms in it, then let them be well fry'd and ſerv'd up, with fry'd Parſley, and a little Roſe Vinegar.

118. Artichokes a la Poivrade.

LET your Artichokes be very young, which cut into quarters, take out the Choke and blanch them in fair Water, then lay them in a Diſh with Pepper and Salt, and ſo ſerve them up.

119. Artichoke Pye.

LET the Artichokes be boil'd, then take away the Leaves and Chokes, and ſeaſon the Bottoms, with a little beaten Mace; lay a good Layer of Butter in the Bottom of the Diſh, then lay in the Artichokes, ſprinkle a little Salt over them, and ſome Sugar; put in alſo ſome grated Marrow, rolled up in the Yolks of Eggs; then put in a few Gooſeberries, or Grapes, and lay large Mace and ſton'd Dates at the top; alſo ſome Yolks of hard Eggs, Suckers, Lettice-ſtalks and Citron; then cover it with Butter, and let it be bak'd, afterwards put in ſcalded White-wine, and ſhake it together; then ſerve it up.

120. To ſtew Artichokes.

LET the Artichokes be firſt boil'd; then take off the Leaves and Chokes, cut the Bottoms into quarters and then ſlit them; put into a Stew-pan Toaſts of Bread, and the Marrow of two Bones, with five or ſix Blades of large Mace; two Ounces of Sugar, and half a Pound of preſerv'd Plumbs; put in the Artichokes, and let them ſtew together for two Hours; then put them into a Diſh, and garniſh it with Barberries, and ſerve them up.

121 Another way.

BOIL the Artichokes, take off the Leaves, and Cores, cut the Bottoms into Quarters, and ſplit them in the middle; lay Toaſts of white Bread in the bottom of a Stew-pan, lay the Artichokes upon them, and Marrow with them, and ſome Blades of Mace, ſome preſerv'd Plumbs with their Juice; alſo Verjuice and Sugar; let them ſtew for two Hours, diſh them, lay Barberries on them, and ſerve them up.

122. Artichokes in Puree.

LET the Bottoms of the Artichokes be well waſh'd and cleans'd, then boil them in blanch'd Water, and put a good Lump of Butter kneaded up with Flour, and Salt, into it; then take them out of the Water, and make them into Puree; then ſtrain them through a Sieve as you do Peas. Then ſet them o-

ver a gentle Fire in a Stew-pan to ſimmer, with freſh Butter, Pepper, Salt, Nutmeg and Cloves pounded; put in young Onions, Thyme, and a Bunch of Parſley, with a Bay-Leaf. Then take ſome blanch'd ſweet Almonds, candy'd Lemon Peel, Yolks of hard Eggs, Biskets of bitter Almonds, and ſome Sugar; pound theſe together with a litttle Orange Flower-water, and when you are almoſt ready to ſerve it up; mix well this Compoſition with your Puree of Artichokes; then ſet it a moment over the Fire, and ſerve it up.

123 Artichokes with white Sauce.

Boil your Artichokes as before, and when they are ſufficiently boil'd, toſs up the Bottoms with Butter and Parſley, ſeaſoned with Salt and white Pepper, make a Sauce for them with the Yolks of Eggs, a Drop or two of Vinegar, and a little Gravy.

124. To Pickle Aſhen Keys.

Take thoſe which are young and very tender, and parboil them in a little fair Water; then take a Pint of White-wine, half a Pint of Vinegar, the Juice of a couple of Lemons, and a little Bay Salt, and boil them together, ſet it by till it is cold; then put your Aſhen Keys into the Pickle, and cover them cloſe from the Air.

125. Aſparagus with Butter.

Boil your Aſparagus in Water, with a little Salt, and take Care they be not boil'd too much; when they are done, ſet them a draining, and lay them in the Diſh; the Sauce muſt be Butter, Salt, Vinegar, Nutmeg, or white Pepper, with the Yolk of an Egg, to thicken it, keeping it conſtantly ſtirring; then pour it on the Aſparagus, and ſerve it up.

126. Aſparagus with Cream.

Cut the Aſparagus in Pieces, and ſcald them, as before; then let them be toſs'd up in a Stew-pan, with freſh Butter, or Lard; taking Care, that they be not too fatty; then put to them ſome Cream, and a Bunch of Pot-Herbs, and ſeaſon it well before they are ſerv'd up; put in the Yolks of one or two Eggs

to thicken it, into which put a little Sugar, and ſerve them up.

127. Aſparagus with Gravy.

CUT the green Part of your Aſparagus into Pieces of an Inch long, and blanch them a little in boiling Water; then toſs them up in a Stew-pan with melted Lard, Parſley and Chervil, chopt ſmall, and a whole Leek, which muſt be taken away: Then ſeaſon them with Salt, Pepper, and Nutmeg; let them ſimmer over a gentle Fire, with a little good Broth; then take away the Fat, pour over them ſome Mutton Gravy, ſqueeze a Lemon over them, and ſerve them up.

128. To make an Amlet of Aſparagus.

BLANCH your Aſparagus, cut them in ſhort Pieces, fry them in freſh Butter, with a little Parſley and Chibols; then pour in ſome Cream, ſeaſon them well, and let them boil over a gentle Fire: In the mean time make an Amlet with new laid Eggs, Cream and Salt; when it is enough, dreſs it on a Diſh; thicken the Aſparagus with the Yolk of an Egg or two, turn the Aſparagus on the Amlet, and ſerve it up hot.

129. To pickle Aſparagus.

TAKE large Aſparagus, cut off the white Ends, and ſcrape them lightly to the Head, till their green Colour appear very plain: Then wipe them with a Cloth, and lay them in a broad Pot, throw over them ſome Salt, and a little Cloves and Mace: Then pour upon them as much White-wine Vinegar, as will cover them, let them lie in this Pickle nine Days; then put the Pickle into a Braſs Kettle, boil it; put your Aſparagus into it, ſtove them down cloſe, let them ſtand a little, then ſet them over the Fire again, till they become very green, but let them not boil ſoft; then put them into a large Pan, that they may lye at length, tye them down cloſe, and keep them for uſe.

130. To preſerve, or pickle Aſparagus.

CUT off all the Part of the Stalk, that is not eatable, and give the reſt one Seething with Salt and Butter; then put them into fair Water, and when they are cold, take them out, and drain them dry; then lay them into a Veſſel, where they may lie at their full length without breaking; put to them Salt, whole Cloves, and ſlic'd Lemon, pour upon them like Quantities of Vinegar and Water, till they are covered: Then lay a Linen Cloth over them in the Veſſel, and cover it with melted Butter; ſet them in a Place neither too hot nor too cold, and when you uſe them, dreſs them in the ſame manner, as you do thoſe that are freſh gathered.

131. To make a Ragoo of Aſparagus Tops.

CUT off the green Tops of the Aſparagus, and blanch them; then put them into a Sauce-pan with ſome thin Cullis of Veal and Ham, with a little Eſſence of Ham, and ſet them to ſimmer over a gentle Fire: Then ſet the Sauce-pan over a Stove, and when the Cullis is waſted away pretty well, put in a bit of Butter, work'd up with ſome Flour, about the bigneſs of a Walnut; keep it moving till the Butter is melted, then put in a few Drops of Vinegar.

1. Bacon Froiſe.

BEAT eight Eggs well together with a little Cream, and a little Flour, like other Batter; then fry very thin Slices of Bacon, and pour ſome of this over them; when one Side is fry'd turn the other, pour more upon that, and when both Sides are fry'd, ſerve it up.

2. To

2. To make a Bacon Amlet.

MINCE the lean of a boil'd Ham very ſmall; break half a dozen Eggs into a Baſon, ſeaſon them with Pepper and Salt, add ſome Parſley ſhred ſmall, and a ſpoonful or two of Cream; then put in half the minc'd Ham, and beat all well together, and make your Amlet: Then lay it in a Diſh, which it will cover only the bottom; make a Rim round it with the reſt of your minc'd Ham; make a Saingaraz of Slices of Gammon of Bacon well beaten, and toſs'd up with a little melted Bacon and Flour, a bunch of ſweet Herbs, and good Gravy without any Salt, all ſtew'd together, with a little Vinegar and a good Cullis added to it when ſtew'd; ſtrain this, and pour ſome of this Liquor on it, and ſerve it hot.

3. To boil a Gammon of Bacon, or any ſalted Meat hung in the Smoke, as Neats-tongues, Hogs-cheeks, &c.

SET on a Kettle of Water; put in three or four handfuls of Hay-flowers, or if you cannot get them, Hay ty'd up cloſe in a coarſe Bag or Cloth: This will make the Meat of a much finer Colour, more tender, ſhort and mellow.

4. To make a Bacon Tart.

MELT a Pound of fat Bacon in a Frying-pan, and ſtrain it with the bottoms of two or three Artichokes, two Macaroons, and the raw Yolks of a couple of Eggs; ſeaſon with Salt, Pepper, beaten Cinnamon and Sugar; then ſet it on the Fire, ſtirring it continually with a Spoon; then put it into a Patty-pan upon a very thin ſheet of Paſte, bake it for about half an hour without any Covering of Paſte, then ice it over with Icing made of Sugar and Orange Flower-water.

5. To bake a Gammon of Bacon.

LAY it in ſteep all Night in Water, ſcrape it clean, and ſtuff it with all manner of ſweet Herbs, as Parſly, Thyme, Sage, Savoury, ſweet Marjoram, Penny-royal, Roſemary, Strawberry-leaves, Violet-leaves, and Fennil, &c, chop theſe ſmall, and mix them with the

Yolks of hard Eggs, Pepper and Nutmeg beaten, ſtuff it with theſe, and boil it tender: When it is cold, pare off the under-ſide, pull off the Skin, ſeaſon it with Pepper and Nutmeg, and put it in a Pye or Paſty, with whole Cloves and Slices of raw Bacon laid over it and Butter, cloſe it up and bake it.

6. To broil Bacon.

MAKE up a ſheet of Paper into the form of a Dripping-pan, cut your Bacon into thin Slices, cut off the Rind, lay the Bacon on the Paper, put it upon the Gridiron, ſet over a cool Fire, and it will broil cleanly.

7. To dry Bacon.

CUT the Leg of a young Hog with a piece of the Loin, and rub it well once a Day for three Days with Salt-petre powder'd, and brown Sugar; then ſalt it well to look red; then let it lye for ſix or eight Weeks, and afterwards hang it up to dry.

8. To make Bain-Marie.

YOU muſt take three Pounds of Beef that is very lean, three Pounds of a Filet of Veal, and one Pound of Mutton cut off from the large end of a Leg, and take all the Fat from all this Meat; then take a Capon and a Partridge, skin them, and fill their Bodies with clean-pick'd Rice; then take a well ſcalded Pan big enough to hold all the Meat, and having firſt ſeaſon'd your Meat with a little Salt and an Onion ſtuck with Cloves, put it into the Pan, and put two Quarts of Water to it, then cover the Pan with a Lid, and ſtop it very cloſe with Paſte, and put a Paper over it, that no Steam may come out: Make a Kettle of Water boil, and then put in the Pan, keep it boiling for five Hours, and have ſcalding Water always ready to pour into the Kettle, as the Water boils away, to keep it cover'd; then take it off and ſtrain the Broth through a Sieve, and when it has ſtood a while, take off all the Fat; then ſet it over the Fire to ſimmer a while, with ſome Cruſts of Bread then ſerve it up.

9. To make Balls of forced Meat.

SCALD Lamb's Liver, and ſhred it ſmall with Beef Marrow, of each half a Pound; mix them with the Yolks of ſix Eggs beaten, and ſix Ounces of Spinage ſhred ſmall, Thyme and Savoury chopt ſmall, of each two Ounces; Mace, Cloves, and Pepper powder'd, of each two Scruples, and Salt at Diſcretion; make all up into a Paſte with grated Bread, and make it into Balls.

10. Balls of forced Meat for a Chicken Pye.

TAKE the Marrow of Chickens with ſome Crumbs of Bread, a little Thyme and Savoury cut ſmall, the Yolks of a couple of Eggs well beaten; ſeaſon theſe with Salt, Pepper, Cloves, and Mace; then ſcald ſome Spinage, drain it well, mince it ſmall, and mix it with your other Ingredients to make them of a green Colour, then make them into what Figures you pleaſe, round or long.

11. To broil Barbels.

SCALE them and draw them, then make ſmall Inciſions in their ſides; then rub them over with melted Butter, and ſtrew pounded Salt over them; then broil them on a Gridiron; make the Sauce of freſh Butter, Pepper, Salt, Nutmeg, Capers, Anchovies, and Cives ſhred ſmall, putting in a little Flour to thicken it, and alſo a little Water and a drop or two of Vinegar, ſhaking it continually 'till it is grown thick, and then pour it on your Fiſh; or you may uſe the ſame Sauce as for a roaſted Pike, and the ſame Garniture; which ſee in Letter P.

12. To haſh Barbels.

BONE your Barbels, haſh the Fleſh, put it into a Sauce-pan, and dry it a little over the Fire 'till it grows white, then mince it with Muſhrooms, Truffles, Cives and Parſley very ſmall; ſet freſh Butter over a Fire in a Sauce-pan, brown it with a little Flour, then put in your haſh'd Barbel, &c. let it have two or three turns, ſeaſon it with Salt, Pepper, and a Slice of Lemon, put in ſome Fiſh Broth to moiſten it, and three or

or four ſpoonfuls of Cullis of Cray-fiſh or other Fiſh to thicken it, and ſerve it up hot for a firſt Courſe.

13. To ſtew Barbels.

SCALD and draw the Barbels, then put ſome Wine, freſh Butter, Pepper, Salt, and a Bunch of ſweet Herbs into the Stew-pan, and put in the Fiſh; knead a bit of Butter with a little Flour; and when they are ready, put it in to thicken the ſame, and ſo ſerve it up.

Others uſe no Butter, but otherwiſe dreſs them as above; and when they are ſtew'd, they ſerve them up with a Ragoo made of Muſhrooms, Truffles, Morils, Artichoke bottoms, freſh Butter, Pepper and Salt, Broth made of Fiſh, or Juice of Onions.

14. To dreſs Barbels au Court Bouillon.

TAKE a very large Barbel and draw it, but do not ſcale it; lay it on a Diſh, and throw on it Vinegar and Salt ſcalding hot; then put into your Fiſh-pan White-wine, Verjuice, Salt, Pepper, Nutmeg, Cloves, Bay-leaves, Onion, Lemon or Orange-peel, ſet it on the Fire, and when it boils very faſt, put in your Barbel; and when it is boil'd enough, take it up and ſerve it dry upon a clean Napkin inſtead of a Diſh of Roaſt-meat. Your Garniture is to be Parſley or Garden-creſſes.

15. To make a Pupton of Barbels.

SCALE, skin, and bone two or three Barbels, lay the Fleſh on a Table with the Fleſh of an Eel, ſome Muſhrooms, Parſly and Cives minced and ſeaſoned with Salt, Pepper, Nutmeg, and ſweet Baſil ſhred; pound three or four Cloves with a dozen Coriander Seeds in a Mortar; then put in the minc'd Fiſh with a good piece of Butter, and pound all together; ſet theſe over the Fire a ſimmering in Milk or Cream, and a piece of Crumb Bread as thick as your Fiſt; beat up in it the Yolks of four Eggs when it is thicken'd enough, and let it ſtand to cool, then put into a Mortar the Yolks of four or five raw Eggs, and the Bread and Cream when it is cold, and pound it all well together:

Then

Then make a Ragoo of Slices of Barbel as follows; Firſt peel ſmall Muſhrooms, cut ſome Slices of Barbel, rub them with melted Butter, and broil them: Set a Sauce-pan over the Fire with a piece of Butter, when it is melted put in a little Flour, and brown it; then put in the Muſhrooms, and let them have two or three turns; put in a little Fiſh Broth to moiſten them, and Salt, Pepper, and a Faggot of ſweet Herbs. When your Barbel is broil'd, take off the Skin, cut the Fleſh in long Slices, put them among the Muſhrooms in the ſame Pan, with tails of Cray-fiſh, and Aſparagus tops blanch'd; let them ſimmer over a gentle Fire: When all is enough, take the Fat off of your Ragoo, and put in ſome Cullis of Veal and Ham; then take it off the Fire, ſet it to cool; rub a Sauce-pan with freſh Butter, ſpread of the Farce over it an Inch thick or more, beat up an Egg, and rub it over with it to make the Farce lye the ſmoother, place your Ragoo in the bottom, cover the Pupton with the ſame Farce, rub it over with beaten Eggs, and bake it in an Oven, or baking cover with Fire over and under it, when it is bak'd turn it up-ſide down, make a Hole in the middle of the Farce the bigneſs of a five Shilling piece; pour in ſome Cullis of Cray-fiſh, and ſerve it up hot for a firſt Courſe.

16. To candy Barberries

TAKE the Barberries out of the Preſerve, and waſh off the Syrup in warm Water; then ſift over them ſome fine Sugar, and ſet them in an Oven, or over a Stove to dry, often moving them, and ſtrewing Sugar upon them 'till they are dry.

17. Barberries to pickle

TAKE Barberries, pick out the worſt to make the Pickle look red; put in both white and bay Salt, 'till the Pickle is ſtrong enough to bear an Egg; boil it for half an Hour, then ſtrain it into the earthen Veſſel you intend to keep them in; and when the Liquor is cold put in the Barberries, adding White-wine Vinegar as much as you think needful, and half a Pound

Pound of brown Sugar; tye them down close with Leather, and keep them for use.

18. Another Way.

TAKE the largest Bunches, let them steep an Hour or two in warm Water and Salt; then take out the Barberries, put in more Salt, and boil up the Water; then let it stand to be cool, and put in a few Slices of Ginger, a small Lump of Allom, then put in the Barberries, and press them down with a Stone laid on a Board, cover them close, and set them by for use.

19. Do thus.

HAVING pick'd your Barberries, take your shatter'd Barberries and boil them in Water and Salt that is strong enough to bear an Egg, let it boil half an Hour, then let it stand to cool, and put in your other Barberries, with White-wine Vinegar and half a Pound of brown Sugar, and stop them close, and set them by for use.

20. Barberries to pickle.

PICK your Barberries from the Leaves in Clusters, when they are ripe, put them into boiling Water, let them lye in it for half a quarter of an Hour; then put them into Gallipots, put to them a Pickle of White-wine and Vinegar made warm, but not too hot.

21. To make Jelly of Barberries.

TAKE three Pound of Barberries, and boil three Pound of Sugar to its crackt quality; slip in the Fruit, and boil the Syrup to a degree between smooth and pearled 'till the Scum will rise no longer; then put it into a fine Sieve, and let it drain, then give the Jelly a boiling, scum it and put it into Pots, and another thin Scum will rise, which you must take off: Let it stand two or three Days, and cover it with Paper for use.

22. To preserve Barberries.

LET them be gather'd on a dry Day, take the fairest Bunches, and boil them in a quart of Claret 'till they are soft; strain them, and put in six Pound of Sugar, and a Quart of Water; boil them to a Syrup

Syrup; and having ſcalded your Barberries, put them into the Liquor, and they will keep all the Year.

23. Another Way

LET your Barberries be very fair and ripe, ſtone them; and to two Pound of Barberries, put four Pound and a half of fine Sugar powder'd; lay the Barberries in a Diſh, ſtrew ſome Sugar over them; wet the reſt of the Sugar with Water, and boil it into a high Syrup; ſtamp ſome of the Barberries, and ſtrain them; take of the clear Juice, and a quantity of Sugar to it; and when you put your Barberries into the Candy, at the ſame time put in the clear Juice, and double the Weight of the Juice in Sugar, and boil them up quick, that they may not loſe their Colour.

24. Another Way.

AFTER having ſton'd your Barberries, to every Pound of Barberries take two Pound of fine Sugar finely powder'd and ſearſed, lay a Layer of this Sugar into a Gallipot, and then a Layer of Barberries; and ſo do 'till you have laid all in; then ſtop them up cloſe for uſe.

25. To make Syrup of Barberries.

PICK the Barberries, boil and pulp them, then ſtrain them, and clarifie the Juice; then boil it up with as many Pounds of fine Sugar into a Syrup, and if that does not make it thick enough, you may add more Sugar.

26. Barley Broth.

BOIL a Pound of French Barley in three Quarts of Water, with ſome whole Spice; when it has boil'd a pretty while, put in Raiſins of the Sun and Currants, what Quantity you pleaſe, when it is boil'd put in ſome Butter, Roſe-water, and Sugar, and ſo eat it.

27. Another way.

BOIL your Barley in two Waters, then put into it a Knuckle of Veal, and to the Broth, Salt, Raiſins,

a Faggot of ſweet Herbs, whole Mace, and Slices of white Bread.

28. Barley Cream.

BOIL a Pound of Pearl-Barley in Water, which throw away; then put it in three Quarts of freſh-Water, and boil it till it is tender; then beat it in a Mortar to a Pap, and ſtrain it through a Cheeſe-cloth, or thin Flannel, rubbing it with the End of the Ladle; then put to it half a Pint of good Almond Milk, ſix Spoonfuls of Roſe-water, and ſweeten it with Sugar to your Palate.

29. A very good Barley Gruel,

TAKE three Ounces of Pearl Barley, of which make a Quart of Barley-water; if it be not white, ſhift it once or twice; put in four Ounces of Currants clean pick'd and waſh'd, and when they are plump'd, pour out the Gruel, and let it cool a little; then put in the Yolks of three Eggs well beaten, half a Pint of White-wine, and of new thick Cream, half a Pint, and Lemon Peel; then ſweeten it with fine Sugar to your Palate; ſtir it gently over the Fire, till it is as thick as Cream.

30. To make Barley Pottage.

LAY a Pound of hull'd, or Pearl Barley, to ſteep in two Quarts of Milk, boil it a little; then put in a Quart of Cream, ſome Salt, Mace, and a Stick of Cinnamon, broken into ſmall Pieces; when it is thick enough, ſcrape in fine Sugar, and ſerve it up.

31. To make a Barley Poſſet.

BOIL a Pound of French Barley in three Quarts of Milk; when it is boil'd enough, put in three Quarts of Cream, ſome Cinnamon and Mace, ſweeten it with Sugar; let it ſtand 'till it is but juſt warm, then put in a Quart of White-wine, froth it up, and either eat it with a Spoon, or preſs out the Liquor and drink it.

32. A Barley Pudding

TAKE a Pound of hull'd or pearl Barley well waſh'd, three Quarts of new Milk, one Quart of Cream, and half a Pound of double refin'd Sugar, a grated Nutmeg,

meg, and ſome Salt; mix them well together, then put them into a deep Pan, and bake it with brown Bread; then take it out of the Oven, and put into it half a dozen Eggs well beaten, ſix Ounces of Beef Marrow, and a quarter of a Pound of grated Bread. Mix all theſe well together, then put it into another Pan, bake it again, and it will be excellent,

33. To make Barley Sugar.

Boil Barley in Water, ſtrain it through a Hair Sieve, then put the Decoction into clarified Sugar brought to a Caramel height, or the laſt Degree of Boiling: Then take it off the Fire, and let the Boiling ſettle; then pour it upon a Marble-ſtone rubb'd with the Oil of Olives: When it cools, and begins to grow hard, cut it into Pieces, and roll it into Lengths, as you pleaſe.

34. To boil Baſes.

Save the Livers and Roes of your Baſes, ſcale and waſh them well, then boil them in Water, Wine-Vinegar, Salt, a Faggot of ſweet Herbs, ſome whole Onions, and Lemons ſlic'd; make a Sauce of drawn Butter, whole Mace, whole Cinnamon, a Nutmeg quarter'd, and three or four Anchovies diſſolv'd with them; diſh your Fiſh, pour on the Sauce, and garniſh with fry'd Oiſters and Bay-leaves.

35. To make a Battalia Pye.

To make the Cruſt, take half a Peck of Flour, three Pound of Butter, and boiling Water, and therewith form your Pye. Then take Sweet-breads of Veal and Lamb, and Lamb-ſtones, cut the large Sweet-breads into Pieces about the Bigneſs of an ordinary Wallnut; parboil a Calve's or two Lambs Tongues, peel and ſlice them; take Slices of a Calve's or Lamb's Head, Scollops of Veal or Mutton larded with Bacon, three or four Larks ſlit, a few plumpt Oyſters; ſeaſon with Salt, Pepper, Mace, and Nutmeg; lay theſe well intermix'd one with the other in your Pye; add to theſe Balls, hard Eggs, a good piece of Marrow, large Mace, pickled Barberries, and a good quantity

tity of ſweet Butter on the top; bake it, and when it comes out of the Oven boil ſome Mace and ſweet Butter in White-wine, and put into the Pye.

If you would have it a ſweet Pye, leave out your Balls and Oyſters, and put in Sugar and pieces of boil'd Potatoes, Sewet, and preſerv'd Lettice, and what Sweet-meats you have a mind to.

36. To make a Battalia Pye of Fiſh.

MAKE a very large Pye, and cut with Battlements, garniſh the Coffin with as many Towers as will contain your ſeveral ſorts of Fiſh; dry your Coffin well, and waſh it over on the inſide with the Yolks of Eggs, and flour it in the bottom; then having either broil'd or fry'd your Fiſh brown, place the Head of a Salmon, cut pretty large beyond the Gills, in the middle of your Pye, forc'd, and bak'd in an Oven: Set the Heads of your other Fiſh upon forced Meat, and place your ſeveral ſorts of Fiſh one oppoſite to the other in their ſeveral Partitions, and pour over all your Fiſh Cockles, Prawns, Oyſters, and Periwinkles boil'd up in their proper Lairs, and thicken'd with drawn Butter. Remember to lay your forced Heads over the Battlements.

37. To pickle French Beans.

TAKE Beans that are young, but not very ſmall, wipe them with a dry Linen Cloth; boil Vinegar with Salt, and Horſe-radiſh ſliced; throw the Beans in while the Pickle is boiling, and let them boil three or four Minutes; then take them off, and keep them cloſe cover'd, then take them out, and boil your Pickle again once in two Days, two or three times, and pour it boiling hot upon the Beans; do the like once in three Weeks, and keep them cloſe cover'd.

28. Another Way.

PICK off the Stalks of the Beans; ſteep them in Vinegar and Salt for nine or ten Days; boil them with a piece of Allom and a little Fennel; when the Beans are boil'd enough, take them out, lay them by to cool; when they are cold, put them into a Pot, laying

laying Cloves, Mace, Pepper, Ginger, Fennel and Dill between every Layer; then fill the Pot with good Wine-Vinegar.

39. Another Way.

LET the Beans be young, top and tail them; then put them into the beſt White-wine Vinegar with Salt, a Race of Ginger, cut groſs and a little whole Pepper: Let them lie nine Days in the cold Pickle; then boil the Pickle in a Braſs Kettle; then put in the Beans, letting them have but juſt one boil; then take them off, cover them cloſe and ſet them by; then put them on the Fire again, letting them have one boil; then take them off, repeat this ſix times, till they are as green as Graſs; then pot them up, and tye them down cloſe, and they will keep all the Year.

40. To preſerve French Beans.

PICK and blanch them; then dry them in the Sun, and when they are very well dry'd, lay them in a very dry Place. When you would uſe them, ſoak them for two Days in lukewarm Water, and they will be almoſt as green as when firſt gathered; then blanch them and dreſs them as uſual.

41. To make Bean Tarts.

MAKE a Puff-paſte, and put into your Patty-pans; then boil green Beans and blanch them, and put into your Paſte a Layer of Beans, and a Layer of ſeveral Sorts of Sweet-meats, but no Quinces, ſtrewing a little Sugar between every Layer; put in ſome Juice of Lemon, alſo ſome Marrow ſeaſoned with Salt, Cloves, Mace, Nutmeg, candied Lemon, or Orange Peel; cover the Patty's, make a Hole at top, and put in ſome Juice of Lemon; then bake them, and when they come out of the Oven, put into them ſome White-wine thickened with the Yolk of an Egg, and a bit of Butter. Let them be eat hot.

42. Alamode Beef.

TAKE out the fat Skin, and coarſe from a fleſhy Piece of Beef, and when that is done, beat the Beef well, and flat it with a rolling Pin or Cleaver; then lard

lard it quite through with Lardons of fat Bacon, as thick as your Finger, and as long as your Meat is thick; then ſeaſon it pretty high with Salt, Pepper, beaten Nutmegs, Cloves and Mace.

Boil another Piece of Beef till you have made good ſtrong Broth, and put therein a handful of ſweet Herbs, a few Shalots, and a Bay Leaf or two. Then take out the boil'd Beef, and put in your Alamode Beef, and let it ſtew till the Liquor taſtes well, and if you have more Liquor, than will make an End of ſtewing it, take ſome of it up, and then put in a Pint of Claret, and three Anchovies, and let it ſtew till the Liquor thickens, and is ſtrong as you would have it, and taſtes well of the Spice; then take it up, take out the Bay Leaf, and Shalots, and you may eat it hot or cold.

43. Another way.

TAKE a Piece of Beef, and beat it well in a Mortar; then ſhred half its weight in Suet, ſeaſon with Salt, Pepper and Mace, very high; put in ſome ſweet Marjoram and Thyme, mix it well, then put it into a Pot and bake it; when it is bak'd, pour out the Gravy, and pour in clarified Butter.

44. To carbonado, broil, or toaſt Beef, the Italian Faſhion.

TAKE Ribs of Beef, cut them into Stakes, and hack them; then ſprinkle them with Roſe-Vinegar, and Elder-Vinegar, and ſeaſon them with Salt, Pepper and Coriander Seed; then lay them one upon another in a Diſh, for an Hour, and broil them on a Gridiron, or toaſt them before the Fire, and ſerve them up with the Gravy that came from them, or the Gravy and Juice of Orange boil'd together.

45. To make Beef Cullis.

ROAST a Piece of Buttock of Beef very brown; then cut off all the brown Part, and beat it hot in a Mortar, with the Carcaſes of Partridges, and any other Fowl that you have, and Cruſts of Bread; then put it into a Stew-pan, with ſtrong Gravy and good Broth;

Broth; ſeaſon it with Salt, Pepper, Cloves, Thyme, ſweet Baſil, and a Piece of green Lemon. Let theſe have four or five Boilings up, then ſtrain them for uſe.

46. **To bake Beef like red Deer to be eaten cold.**

CUT Buttock of Beef long ways with the Grain, beat it well with a Rolling-pin, and broil it, when it is cold, lard it, and marinate it in Wine-Vinegar, Salt, Pepper, Cloves, Mace, and two or three Bay-Leaves, for three or four Days; then bake it in Rye Paſte; let it ſtand till it is cold; then fill it up with Butter, let it ſtand for twelve or fourteen Days, and then eat it.

47. **To boil a Rump of Beef**

LET it be well rub'd over with common Salt, all ſorts of Pot-herbs, Pepper, and a little Salt-Petre, and lie three or four Days; then put it into a Pot, according to its Size, and fill the Pot with Water, putting in ſome Onions, Garden Pot-herbs, Bay-Leaves, Salt, Pepper, and Cloves, put in alſo ſome Carots. When it is boil'd ſufficiently, lay it in a Diſh, garniſh it with green Parſley, and ſerve it up for the firſt Courſe.

48. **To boil a Rump of Beef the French Fashion.**

PARBOIL your Rump of Beef for half an Hour, take it up, and put it into a deep Diſh; cut Gaſhes in the Side, that the Gravy may come out; then put Salt and Pepper in every Gaſh; then fill up the Diſh with Claret, and put in two or three Blades of Mace, ſet it over a Chaffing-diſh of Coals, and cover it cloſe, and let it ſtew for an Hour and half; but turn the Meat often: Then take off the Fat; put in a handful of Capers, five or ſix Onions ſlic'd, half a Dozen of hard Lettice ſlic'd, and a Spoonful or two of Verjuice. Boil all together, till the Meat is tender, and ſerve it up to Table with brown Bread and Sippets fry'd in Butter.

49. **Beef a la Braiſe.**

CUT from the Bones of two or three Ribs of Beef, only the fleſhy Part, that is next the Chine, and

take away all the Fat, lard it with pretty large Lardons of Bacon, ſeaſon'd with Spices, ſweet Herbs, Parſley, young Onions, a ſmall Quantity of Muſhrooms and Truffles ſhred very ſmall.

Having larded the Beef, bind it about with Packthread, leſt it ſhould fall to pieces, when you come to take it out of the Stew-pan. Cover the Bottom of the Stew-pan with thin Slices of fat Bacon, and over them lay Slices of lean Beef, about an Inch thick, beaten well, and ſeaſon'd with Spice, ſweet Herbs, Onions, Lemon Peel, Bay Leaves, Salt and Pepper. Then put in your Beef, laying the fleſhy Side downwards, that it may take the better reliſh of the Seaſoning; then ſeaſon the upper Part, as you did the lower, and lay over it Slices of Beef, and over them Slices of Bacon, as you did at the Bottom: Then cover the Stew-pan, and cloſe it well all round the Edge of the Cover with Paſte; then put Fire over it, as well as under the Stew-pan. When the Beef is ſufficiently ſtew'd, take it up, and let it drain a little; then lay it in a Diſh, and pour the following Ragoo upon it.

While your Beef is ſtewing, make a Ragoo as follows: Take Veal Sweet-breads, Livers of Capons, Muſhrooms, Truffles, Tops of Aſparagus, and Bottoms of Artichokes, toſs theſe up with ſome melted Bacon, moiſten them with good Gravy, and thicken it with a Cullis made of Veal and Gammon of Bacon.

Sometimes this Beef *a la Braiſe* is ſerv'd up with a haſh'd Sauce, made as follows.

Shred together, very ſmall, ſome lean of a Gammon of Bacon, Muſhrooms, young Onions, a little Parſley; then toſs them up with a little Lard, moiſten with ſome good Gravy, and thicken with the Cullis before mentioned, and pour the Sauce upon it, when you ſerve it up.

Sometimes it is ſerv'd up with a Ragoo of Cardoons, or of Succory, or of Celery, or of roaſted Onions,

ions or of Cucumbers; the laſt of which is made as follows. Pare the Cucumbers, then cut them in two in the middle, take out the Seeds, then cut them into ſmall Slices, and let them marinate for two Hours with ſome ſliced Onions, Vinegar, Salt and Pepper; then ſqueeze the Cucumbers in a Linen Cloth, then toſs them up in a little melted Bacon; when they turn brown, put ſome good Gravy to them, and ſet them over a Stove to ſimmer; then take the Fat from them, and with a good Cullis made of Veal and Gammon of Bacon, thicken and pour it on the Beef.

This Beef *a la Braiſe* is made of all the Pieces that grow next the Chine frome the Neck to the Rump. The foregoing Ragoo of Cucumbers ſerves for all Sorts of Butchers Meat, either roaſted in a whole Joint, or ſtew'd in its own Gravy.

50. To dreſs a Buttock of Beef.

LARD your Buttock with Gammon and other Bacon, well ſeaſon'd with Salt, Pepper, Cloves, Cinnamon, Coriander Seed, and grated Nutmeg; alſo Onions, Parſley, Shalots, all mix'd together. Let as much of theſe as you can be ſtuffed into the Bacon, and lard the Buttock both on the top and underneath; then ſeaſon it again with all your Ingredients, and put it into a Stew-pan to be marinated a little while with Onions, Garlick, Shalots, Parſley, ſweet Baſil, Thyme, Slices of Lemons, Verjuice and a little Broth. Let it lie in theſe two Hours, then put it in a Napkin with thin Slices of Bacon, wrapping it up cloſe, ſo that no Fat may enter. Put a Plate in the bottom of the Pot to keep the Napkin and Meat from being burnt to the bottom, and boil it in the Evening againſt the next Day. To ſeaſon it, you may put in about two Pound of leaf Fat of a Hogs Belly, or of Beef Sewet, putting in ſome white Wine, Verjuice, Salt, long Pepper, Ginger, Cinnamon, Nutmeg, Slices of Limon, Onion, Parſley, Bay Leaves, ſweet Baſil, and whole Coriander, Annis and Fennel; when all theſe are put into the Pot, let it be covered very cloſe, and let the Beef be

ſtew'd very gently; and when it is enough, let it cool in its own Fat; then make a Godivoe, put it into the Diſh in which the Piece of Beef is to be dreſs'd; then cover it with the ſame Godivoe, and then put it into the Oven for an Hour. Before you ſerve it up, prepare a well ſeaſon'd Beef Cullis, and make a round Hole in the top of the Godivoe, and pour in your Cullis ſo that it may penetrate into every Part, and the Juice of a Lemon upon that. This Beef may be ſerv'd up cold in thin Slices inſtead of Beef *A la Royal*.

51 To Collar Beef.

TAKE a Piece of Flank Beef, cut it ſquare, and pull off the inward Skin, then make a Brine of Water and Bay Salt, ſtrong enough to bear an Egg to the Breadth of a Six-pence. Lay the Beef in this Brine for a Week, afterwards rub it all over with Salt-petre, then lay it in the Brine for three Days longer, then beat groſly an Ounce of white Pepper, a large Nutmeg, the Weight of it in Mace, and the Weight of both in Cloves, and ſtrew on the Beef, then roll it up hard, tye it with a Tape, and ſew it up in a Cloth, then put it into a long earthen Pot, fill it up with half Water and half Claret, and cover it over with a coarſe Paſte, and let it ſtand in a very hot Oven for twelve Hours; Then take off the Tape and roll the Cloth very hard about it again, and hang it up to cool and drain: You may, if you like Herbs, put to it before you roll it, Thyme, ſweet Marjoram, and Parſley ſhred.

52. A Side Diſh of a Piece of Beef with Cucumbers.

ROAST a good Piece of tender Beef, larded or covered with thin Slices of Bacon, and wrapt up in Paper; when it is roaſted, cut it into Filets or thin Slices, and lay them in a Diſh; then let ſome Cucumbers be ſlic'd and marinated, then ſqueeze them and put them into a Stew-pan with ſome Lard, and ſtew them well; then drain off all the Lard and put in a little Flour, and toſs them up again a little while, then ſoak them in good Gravy, and add ſome thicken-

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ing Liquor to make the Ingredients incorporate well together; a Spoonful of Gammon Eſſence is very good for that Purpoſe; put to it a little Verjuice or Vinegar, and let not the Filets boil too long, leaſt they grow hard. Garniſh with fried Bread, Marinades or Riſſoles, and ſerve them hot to Table.

53. To make Dutch Beef.

TAKE Buttock Beef without Bone eight Pound, rub it all over with about ſix Ounces of coarſe Sugar, let it lie two Days, then wipe it a little, then take a Pint of white Salt, a Pint of Salt Petre, and ſix Ounces of Salt-petre beaten, and rub it well into the Beef; then let it lye for three Weeks, turning and rubbing it every Day; then ſew it up in a Cloth, and hang it up in the Chimney to dry; let it be turn'd upſide down every Day, that the Brine do not ſettle; afterwards boil it in Pump-Water till it is very tender.

54. To fry Beef.

CUT the Beef into Stakes, beat it with the back of a ſhredding Knife; then put only the lean into a Frying-pan with juſt ſo much Butter as will moiſten the Pan, ſet it on a gentle Fire, turning it often; and as the Gravy runs from it, keep pouring it out, then fry the Fat by it ſelf, and lay it on the lean; then put a little Anchovy, Onion, Nutmeg, Pepper and Claret in the Gravy, and ſtew it a little.

55 Another Way.

CUT Stakes off the Rump, beat them well, and fry them in half a Pint of Ale: Seaſon all with Salt, Nutmeg, Shalots, Parſley, Thyme, and Savoury, ſhred very ſmall; then roll a piece of Butter in Flour, and ſhake it up very thick.

56. Beef Stakes to fry.

FRY Beef-ſtakes, well beaten with a Roller, with half a Pint of Ale, ſhred ſome Onion ſmall, and mix it with Salt, and ſtrew them therewith. When they are fry'd, take a little Onion, a Shalot, Thyme, Parſley, and Savoury, and chop them very ſmall; add

ſome grated Nutmeg, then roll up a piece of Butter in Flour, and ſhake it up very thick, and ſerve it up.

57. A ſhort Rib of Beef farc'd.

When the ſhort Rib is almoſt roaſted, take ſome of the Fleſh out of the middle, mince it ſmall with Bacon, Beef Sewet, ſome Herbs, Spice, and good Garnitures; then farce the Rib betwixt the Skin and the Bone with it; then ſew it up again, that the Meat may not fall into the Dripping-pan while you are making an end of roaſting it. Garniſh the Diſh with Fricandoes or *Scotch* Collops, in form of larded Cutlets, with fry'd Bread; and when it is ſerv'd up at Table, the Skins are to be taken off, that the Meat may be eat with a Spoon. You may alſo farce it with a Salpicon, for which ſee the Directions in the Letter S.

58 A Side-diſh of Beef Filets.

Take Beef Filets larded and marinated with Vinegar, Salt, Pepper, Cloves, Onions, and Thyme, roaſt them at a gentle Fire. When they are ready, put them into good Gravy with Truffles: Garniſh them with Fricandoes, or with marinated Chickens or Pidgeons.

59. To roaſt a Filet of Beef.

This Filet lies only in the inſide of the Surloin next to the Chine, and is the tendereſt part of the Ox; ſpit this on a ſmall Spit, and do not run it thro' the beſt of the Meat; roaſt it gently, and baſte it with Butter; catch the Gravy in a Diſh while the Beef is roaſting; in the mean time make a Sauce for it with ſweet Herbs and Parſley ſhred ſmall, the Yolks of three or four Eggs, an Onion, and ſome Orange Peel minc'd: Put theſe into ſweet Butter, Gravy, a ſpoonful or two of ſtrong Broth and Vinegar, ſtew them all together, then put your Beef into it, and ſerve it hot up to Table.

60. To make a Hotch-pot of Beef.

TAKE a Brisket Rand of Beef, ſome Mutton and Veal, boil them together in a good quantity of Water, ſcum it well, then mince Cabbage and ſweet Herbs, and ſlice Carots, and put in, ſeaſon with Salt and Pepper; let them boil 'till they are almoſt a Jelly, then ſerve them up on Sippets.

61. Rump of Beef rolled.

TAKE out the Bones, and make a Slit the whole Length of it, and ſpread it as much as you can; lard it with large Lardoons of Bacon well ſeaſoned, then make a Farce of the Fleſh of the Breaſts of Fowls, Beef Sewet, boil'd Ham and Muſhrooms; let theſe be well ſeaſon'd with Salt, Pepper, Spices, ſweet Herbs, Parſley, and ſmall Onions; add alſo ſome crumbled Bread moiſten'd with Cream, and the Yolks of three or four raw Eggs: Let theſe be all haſh'd together and pownded in a Mortar; ſpread this Farce upon the piece of Beef, then roll it up at both ends, and tye it faſt with a String. Garniſh the bottom of your Pot or Kettle with bards of Bacon and thin Slices of Beef well ſeaſoned with Salt, Pepper, Spices, Herbs, Onions, Carots, and Parſnips. Put the Beef into the Pot, and cover it with Beef, Bacon, Spices, Herbs, &c. as under it. Then cover the Pot cloſe, and put Fire both under it and over, and let it ſtew for ten or twelve Hours. In the mean time make a haſh'd Sauce with Muſhrooms, Truffles, ſmall Onions and Parſley; toſs up all theſe in a Sauce-pan with a little melted Bacon, and moiſten them with good Gravy; take off all the Fat, and thicken the ſauce with a Cullis of Veal and Bacon. When you are ready to ſerve it up, put in an haſh'd Anchovie, and a few Capers. Take the Beef up, and drain it very well, when it is drain'd put it into a Diſh, pour the ſauce upon it, and ſerve it up hot.

You may alſo ſerve it up with a Ragoo of Calves Sweet-breads and Cock's Combs, (the manner of making which you have ſet down in the Receipt for

Beef A la Braiſe,) or elſe with a Ragoo of Cucumbers and Succory.

62. Beef Stakes rolled.

TAKE three or four large Beef Stakes, and flat them with a Cleaver. Make a Farce with the Fleſh of a Capon, ſome of a Filet of Veal, and ſome Gammon of Bacon, both fat and lean; add to this the Fat of a Loin of Veal, Sweet-breads, young Onions, Parſley, Muſhrooms, and Truffles, the Yolks of four Eggs, with a little Cream; ſeaſon all theſe very well with Spice and Herbs, and haſh them, then ſtrew them on your Slices of Beef, and roll it up very handſomely, that they may be firm, and of a good Size. Then let them ſtew a good while. When they are enough, take them up and drain away the Fat very well, then ſlit them in two, and lay them in the Diſh, the cut ſides uppermoſt. You may put to them a Ragoo, or a good Cullis, as you pleaſe.

63. To ſtew a Rump of Beef.

BOIL it 'till it is more than half enough, then take it up and peel off the Skin; take Salt, Pepper, beaten Mace, grated Nutmeg, Parſley, Marjoram, Savoury, and Thyme ſhred, and ſtuff them in large Holes thro' the Fat; and lay the reſt of the Seaſoning all over the top, and ſpread over it the Yolk of one or two Eggs to bind it on. Save the Gravy that runs out while you are ſtuffing it, and put to it a Pint of Claret and ſome Vinegar; put it into a deep Pan, ſo fit for it, that the Liquor will fill it up to the top; let it bake for two Hours, then put it into a Diſh, and pour the Liquor it was bak'd in all over it.

64. Another Way.

CUT Beef Stakes off from the Rump, half broil them, then ſeaſon them high, and put them into a Stew-pan, and cover them with Gravy; roll a piece of Butter in Flour, put it in, add the Yolk of an Egg; and ſerve them up.

65. To ſtew a Rump, or fat End of a Briſket of Beef the French Faſhion.

BOIL a Rump of Beef, and ſcum it clean, let it be cloſe covered and ſtew'd for an Hour, then put to it Salt, whole Pepper, Cloves and Mace, ſlaſh the Meat with a Knife to let out the Gravy; then put in ſome Claret, and five or ſix ſlic'd Onions, when they have boil'd an Hour, put in ſome Capers, or a Handful of Broom Buds; and having boil'd half a Dozen Cabbage Lettice in Water, put them into your Meat, with two or three Spoonfuls of Wine Vinegar, and as much Verjuice: Let all ſtew together till the Meat is tender, then put Sippets of French Bread in the Diſh, and diſh it on them. Take the Fat off the Broth, and ſtick it with fry'd Bread.

66. To ſtew a Filet of Beef the Italian Faſhion.

TAKE the Skins and Sinews from a Filet of Beef, put it into a Bowl with white Wine, cruſh it in it and waſh it well; then ſtrow upon it a little Pepper, and a Powder call'd by the Italians Tamara (which is made of one Ounce of Coriander-ſeed, half an Ounce of Fennel-ſeed, half an Ounce of Anniſeed, an Ounce of Cinnamon, and an Ounce of Cloves, beaten into a groſs Powder, with a little Powder of Winter-Savoury; theſe all kept in a Glaſs-Vial) and as much Salt as will ſeaſon it; mingle all theſe well together, and put in as much white Wine as will cover it, put a Board on it to keep it down, and let it lie in ſteep for two Nights and a Day, then take it out and put it into a Stew-pan with ſome good Broth, that is not ſalt, but none of the Pickle; put in whole Cloves and Mace, cover it cloſe, let it ſtew 'till it is tender, then ſerve it with as much of the Broth as will cover it.

67. To ſtew Beef in Gobbets the French Faſhion.

TAKE any piece of Beef, except the Leg, cut it in bits as big as Pullets Eggs, both of fat and lean; ſtew it in a Stew-pan with Water, ſcum it clean, and when it has boil'd an Hour, put in Salt, whole Pepper,

Pepper, Cloves, and Mace, Carots, Turnips, Parſnips, and whole Onions, cover it cloſe, and let it ſtew 'till it is tender, putting in, half an Hour before it is enough, Parſley, Thyme, Sweet Marjoram, Spinage, Sorrel and Winter Savoury, add ſome Claret, then diſh it on Sippets, and ſerve it to Table hot: Garniſh with Barberries, Grapes or Gooſeberries.

68. Olives of Beef ſtewed and roaſted.

CUT Slices off a Buttock of Beef as broad as your Hand, hack them with the back of a Knife, lard them with ſmall Lard, and ſeaſon them with Salt, Pepper and Nutmeg; then make a Farce of the Yolks of hard Eggs, Beef-Suet or Lard, ſweet Herbs, Thyme and Onions, all minc'd ſmall, Barberries, Grapes, or Gooſeberries minc'd ſmall, and ſeaſon'd with Salt and the former Spices; mix theſe well together, and lay it on the Slices of Beef, roll them up round with ſome Caul of Mutton or Veal; bake them or roaſt them: Then put them into a Stew-pan with ſome Butter; blow the Fat from the Gravy, and put the Gravy into the Stew-pan; and having in the mean time blanch'd and boil'd Artichokes, Potatoes, or Skirrets in Claret, put them into your Meat, diſh them on Sippets, and ſerve them with Slices of Orange, Lemon, Barberries and Grapes, or Gooſeberrics.

69. To make a Beef Paſty.

TAKE a ſmall Rump or Surloin of Beef, bone it, beat it very well with a Rolling-pin; then to five Pound of this Meat, take two Ounces of Sugar, rub it well in, and let it lie for twenty four Hours; then either wipe it clean, or waſh it off with a little Claret, and ſeaſon it high with Salt, Pepper, and Nutmeg, put it into your Paſty, and lay over it a Pound of Butter; cloſe up the Paſty, and bake it as much as Veniſon. Put the Bones in a Pot with juſt as much Water as will cover them, and bake them to make Gravy, and when the Paſty is drawn, if it wants Liquor, put in of this Gravy.

70 A Way of Eating cold Boild Beef.

SLICE your Beef as thin as poſſible, and alſo an Onion or Shalot, then ſqueeze on it the Juice of a Lemon or two, and beat all together between two Plates as you do Cucumbers; when it is well beaten and taſtes ſharp of the Lemon, put it into a deep Diſh, pick out the Onion and pour Oil on it, ſhred ſome Parſley and ſtrew over it, and garniſh it with Lemon, and ſerve it up.

71. Spring garden Beef.

CUT a Piece of lean Beef into thin ſlices, like *Scotch* Collops, lard it thick with Bacon, then put it into a Pot, with Salt, Pepper, Mace, two or three Bay leaves, and a Bunch of ſweet Herbs, and bake it, clear out all the Gravy and then fill it up with clarified Butter.

72 To ſtew a Leg of Beef.

LET it be well broken, then put to it two or three quarts of Water, Salt, whole Pepper, and a Bundle of ſweet Herbs, then let it ſtew for ſeven or eight Hours; then pour out all, both Meat and Broth into a Pan, and let it ſtand till the next Day, then ſet it on the Fire again. And put in a quart of Ale, and let it boil about half an Hour; then take it off and put it in a Diſh with Toaſts upon it.

73. Beef Royal.

TAKE a Surloin or large Rump of Beef, Bone it and beat it very well, then ſeaſon it with Salt, Pepper, Nutmeg, Cloves and Mace, with Lemon Peel, Thyme, Savoury and Marjoram; then lard the Meat quite through with large Pieces of Bacon; in the mean Time make a ſtrong broth of the Bones; then put into your Stew-pan a good deal of Sweet Butter and brown it; then put in the Meat, and brown it on both ſides, then pour in the Liquor with the Butter, put in two Bay leaves; Six Truffles Ox Palates or Sweet-breads pull'd in pieces; and cover the Stew-pan cloſe; letting it ſtew till it is tender; then take it out and ſcum off all the Fat, then pour in a Pint of Claret, and put in three Anchovies; then put the Beef in again to be made thoroughly hot,

and

and add what Pickles you have with fry'd Oisters; thicken your Sauce and pour over the Meat, and send it up. It is to be eaten either hot or cold.

74. To pot Beef like Venison.

TAKE a Veiny piece of Beef, cut it into four pieces; pull off the Skin and beat it with a Rolling-pin, then beat two penny-worth of Salt Petre and Salt Prunella the same quantity, very fine, and rub it well in the Beef with your Hands; lay it in a tray for two Days, turning it once a Day, then season it pretty high with Pepper and Salt; then cut some Beef-suet into long slices, and season them, and lay them in the pot, then lay in the Beef, and break two pound of fresh Butter into small pieces on the top of the Beef, then tye it down and let it be bak'd with brown bread; when it is bak'd, take it out of the pot with a Skimmer to draw the Gravy from it, and put it into a Mortar, and take out all the Veins and Skins, and pound it with a little of the Butter that you have skim'd off, then put it into another pot, and pour the Butter over it, keeping the Gravy back. If the Butter skim'd off from it is not sufficient to cover it an Inch thick; clarify as much more as will suffice and add to it, let it stand four Days in a cool place before you cut it to eat. Venison is potted the same way, using black Pepper instead of white, and omitting the pounding it.

75 Another Way.

TAKE a whole thin flank of Beef, pull off the inward skin and flash it cross and cross, especially in the thickest part; lay it six Hours in Pump Water, take as much white hard Salt or Salt Petre as the Quantity of an Egg mixt with about two pound of white Salt; or if your Salt Petre be ordinary, take about a pound of each and rub the Salt well into the Meat, than sprinkle upon it near a pint of Wine vinegar, and then let it lye for three or four Days, turning and rubbing it once a Day; then rince it out of the Brine with a pint of Claret and season it with Cloves, Mace, and Nutmeg, white and *Jamaica* Pepper of each a quarter of an Ounce, beaten

beaten all together with Savoury, Thyme, and Lemon, of the Herbs a good Handful after they are waſh'd and ſtript; alſo a Handful of Sage and the Rind of one Lemon ſhred together; then rub all theſe together very well in all the Cuts, and Clifts, and Inſide, then bind it up with Tape, and lay it in a long pot, put in the Claret and lay the Skins at top to ſave it and bake it.

76 Another nice Way.

TAKE a Breaſt of young Beef and bone it, make a Brine of three Gallons of Water ſix Handfuls of white Salt, three Handfuls of Bay Salt, and an Ounce of Salt Petre, ſo that it be ſtrong enough to bear an Egg. Lay your Beef in the Brine for nine Days, then take it out and beat it very well with a Rolling-pin. Then ſeaſon it with two handfuls of White Salt bruis'd in a Mortar, an Ounce of Pepper, twenty Cloves, an Ounce of ſweet Marjoram dry'd and powdered two Ounces of Bayberries, ſeven Nutmegs, ſhred very ſmall, but not pounded, and an ounce of Mace. Dry the Beef very well, mix all theſe together, and ſtrew them over it, then tie it up hard and bind it up tight in a Cloth, and put it in a Pan, then take two quarts of Claret, a pint of Water and a pint of Vinegar, and put into it; then cover it over with a lid of dough, let it be baked with a Batch of Bread and ſtand all night in the Oven: In the morning take it out of the Liquor, and bind it faſter and hang it up till it is cold.

77 To ſouce Beef.

TAKE either Buttock, Chuck or Briſket of Beef, ſeaſon them with Salt and Pepper for four Days, then roll them up as even as you can, then tye a Cloth faſt about it, and boil it in Water and Salt till it be tender, then take it up and ſouce it in Water and Vinegar and a little White-Wine and Salt, then put it into a Hoop frame, to faſhion it round and upright; then dry it in ſome ſmoaky Place, or in the Air. When you uſe it, cut it out in Slices, and ſerve it up with Sugar and Muſtard.

78. To make Beef Pye.

TAKE Buttock of Beef cut into thin Slices; then mince it ſmall, and pound it well in a Mortar till it becomes a Paſte; then lard it very well with Lard, and ſeaſon it with beaten Spice; then make your Pye and put in your Beef, adding Butter and Claret Wine; let it be well bak'd. Garniſh it with Bay Leaves, and ſerve it in cold with Muſtard and Sugar.

79. To Ragoo a Piece of Beef.

LARD the hinder Part of a Buttock of Beef with thick lardons of Bacon; put it into a Stew-pan with ſome Slices of Bacon at the bottom; ſeaſon with Salt, Pepper, Nutmegs, Cloves and ſweet Herbs; cover it with bards of Bacon put in two Pound of good Lard; cover your Pan and ſtew it gently between two Fires for twelve Hours; then put in a little Brandy. Garniſh with Pickles and ſerve it up.

80. To make a Beef Tanſy.

TAKE ſeven Eggs, leaving out two Whites, and a Pint of Cream, ſome Thyme, ſweet Marjoram, Parſley, Strawberry-leaves, ſhred very ſmall, and a little Nutmeg; then mince ſome boil'd Beef very ſmall, add a plate of grated white Bread: Let theſe be all mixed together, then fry them as you do other Tanſeys, but not too brown.

81. Beef a la Viniagrett.

TAKE a large Slice of Beef three Inches thick, moſt lean, from the Buttock, or elſewhere; ſtew it with Water and a Glaſs of White-wine, ſeaſon'd with Salt, Pepper, Cloves, a Faggot of Herbs, and a Bay-leaf. Let it boil 'till moſt of the Liquor is boil'd away; then ſet it a cooling, and when it is cold, ſerve it up with Slices of Lemon, and a little Vinegar.

82 Beets

ARE a ſort of Root eaten either in Salads, or fry'd in the following manner:

83. To fry Beets.

BAKE them in an Oven, peel them, and cut them in Slices long ways, and about half an Inch thick; then

then ſteep them in a thin Batter, made of White-wine, fine Flour, Cream, and the Whites and Yolks of Eggs, (but more Yolks than Whites,) ſeaſon'd with Salt, Pepper, and beaten Cloves; let them lye in the Batter a little while, then take them out, and drudge them with Flour, crumbled Bread, and Parſley ſhred ſmall; then fry them, and when they are dry, ſerve them in Plates with Juice of Lemon.

You may alſo make a Fricaſſie of them with Butter, Parſley, Salt, Pepper, and Onions.

84. To make Conſerve of Betony.

TAKE a Pound of Betony, three Pounds of fine Sugar, beat them in a Stone Mortar; boil the Sugar with two Quarts of Betony Water to the thickneſs of a Syrup, then mix them together by little and little over a gentle Fire, and make it into a Conſerve, and keep it in Glaſſes.

85. To make Water of Betony Flowers.

TAKE Betony Flowers, ſprinkle them with White-wine or Water, let them infuſe for two Days, then diſtil them in *Balneo Mariæ*.

86. To make Biskets.

TAKE eight Eggs, a little Roſe Water, ſome Sack and a Pound of fine Sugar; beat them together for an Hour, then put in a Pound of Flour, and half an Ounce of Coriander Seeds; then beat them well together, Butter your Pans and put in your Batter, and ſet it into the Oven for half an Hour; then turn them, and bruſh them over the top with a little of the Eggs and Sugar, that you muſt leave out at firſt for that Purpoſe, and ſet them in again for a quarter of an Hour.

87. Another ſort of Biskets.

TAKE four Eggs, about four Ounces of raſped Sugar, ſome Lemon Peel, and mix all with four or five ſpoon-fuls of baked Flour; lay this compound upon Paper that has been ſtrew'd thick with Sugar, and ſtrew Sugar thick on the top, then ſet it in the Oven to be dry'd; when they are drawn, cut the Biskets in the

Form

Form and Bigneſs you would have them, pare off the Paper. Theſe Biskets ſerve either to ſet off Fruit, or to garniſh Pies.

88 Another way of making Biskets.

TAKE half a Peck of Flour, half a Pint of Yeaſt, an Ounce and half of Anniſeeds, and four Eggs; make theſe into a Loaf, with ſweet Cream and cold Water, make it long and bake it, and when it is a Day or two old, cut it into thin Slices like Toaſts, and ſtrew them over with powder'd Sugar, dry them in a warm Stove or Oven, and Sugar them again when dry, do this three or four times, then lay them by for Uſe.

89. To make Biskets another Way.

LAY the rind of a Lemon in boiling Water, till it be tender; take half a Pound of ſweet Almonds and blanch them in cold Water, and two Ounces of Gum Dragon, which ſoak in fair Water; then pound the Almonds, putting in as you Pound, the white of two Eggs beaten hollow, pound the Lemon in a Stone Mortar by it ſelf, and put the Gum and the Lemon into the Almonds, and mix them very well together; then beat a Pound of fine Sugar in a Mortar, with the Almonds, Gum, and Lemon, and afterwards add two Pound more of fine Sugar, and ſtir it into it with a Spoon, then roll it up in little Rolls, and lay them on white Papers and ſet them in the Oven.

90 To make Jeſſamy Biskets.

THE *Spaniſh* Jeſſamin is the beſt, but if you have not that take *Engliſh* Jeſſamin Flowers clean pickt from the ſtalk, beat them well in a Marble mortar and put to them the white of Eggs and powder'd Sugar, and lay Sugar under them on a Diſh or on Papers, cover them with Sugar, and bake them in a gentle Oven.

91 To make Biſket Drops.

BEAT a pound of Sugar, the Yolks of four and whites of two Eggs with a little Sack, then put in a pound of Flour and a few Seeds, mix all well together. Butter a paper, lay your Batter on in Spoonfuls, ice them with

with fine Sugar and ſet them in a gentle Oven.

92 Another Way

TAKE two pound of fine Sugar, the Yolkes of eight Eggs the Whites of four, and half a pint of Canary, beat theſe well together for an hour, then add your Seeds in powder and two pound of fine flour, beat them well together again. Butter your Paper and drop this Compoſition upon it, ice them with fine Sugar before you put them into the Oven, and let them be bak'd in a gentle Oven.

93 To make Lisbon Biskets.

BEAT three or four Eggs Yolks and Whites, then add four or five Spoonfulls of flour and as much fine Sugar as you can take up between your Fingers at four or five times. Mix theſe well together, then turn your paſte out upon a ſheet of Paper ſtrew'd with Sugar, and ſtrew Sugar on the top of your Paſte, bake it in a moderate Oven. When bak'd cut them out into what forms, and of what ſizes you pleaſe and pull off the Paper.

94 To make Naples Biskets.

TAKE a pound of fine flour, eight Eggs, a pound of Double refin'd loaf Sugar, and two Spoonfulls of Damask Roſe-water, and an ounce of Carraway Seeds well beaten; let theſe be mixt well together, and made into a fit thickneſs with fair water, then put them into tin pans; let them be bak'd in a gentle Oven Glazing them over with Water in which Sugar has been diſſolv'd.

95 The Nuns Biskets

TAKE the Whites of twelve Eggs and beat them to a Froth; a pound of Almonds, blanch them and beat them with the Froth of the Whites of Eggs, as it riſes; then take the Yolks, and two pound of fine Sugar and beat them well together, then mix the Almonds with the Sugar and Eggs, then add half a pound of Flour, with the Peel of four Lemons grated, and ſome Citron ſhred ſmall; put the Compoſition in little cake-

 pans,

pans, and bake them in a quick Oven, and when they are coloured turn them on tins to harden the bottoms; and before you ſet them in the Oven again, ſift on them ſome Double refin'd Sugar. Let the Pans be butter'd and fill them but half.

96 To make Savoy Biſkets.

TAKE a dozen Eggs, and leave out half the Whites, beat them up with a whisk; and put in three ſpoonfuls of Orange flower or Roſe-water, and as you beat it up, ſtrew in a pound of Double refin'd Sugar, which has been beat and ſifted very fine; when the Eggs and Sugar are beaten as thick and white as Cream, take a pound or better of the fineſt flour that has been dried and mixt with the Eggs and Sugar, make it in long cakes and bake them in a cool Oven.

97 Another Way.

TAKE eight new laid Eggs, put ſix of them into a Scale and weigh with them as much fine bak'd flour in the other; take alſo the ſame weight of fine Sugar pounded. Then take the Whites of the eight Eggs, and make as ſtrong a Snow of them as poſſible can be; then powder ſome Green Lemon-peel and mix it with the Flour: Beat them up a little, add ſome Sugar to them and then beat them again, and add ſome Yolks of Eggs, and whip all together for ſome Time. Make your Biskets upon Paper in what form you pleaſe, and you may Ice them with powder'd Sugar, bake them in an Oven, not too hot; then cut them off from the Paper.

98 To make Queen's Biſkets.

TAKE a pound and half of Flour, a pound and half of fine Sugar, the Whites of four and twenty, and Yolks of eighteen Eggs, put in Coriander Seeds beaten ſmall at diſcretion; mix theſe well together, make them into a ſoft Paſte, you may add a little Yeaſt if you pleaſe. Lay this Paſte on Paper, or in Cruſts about two Inches broad and four Inches long, ſet them into a Moderate Oven, and when they begin to turn brown

take

take them out, and lay them on Paper in a dry place.

99. Biſcotins.

TAKE the Whites of ſix Eggs, eight ſpoonfuls of Powder-ſugar, and two of any kind of Marmalade, particularly of Oranges, Lemons, Apricocks, &c. the reſt of the Confection is to be made of fine Flour, which muſt be kneaded with the foregoing Ingredients 'till it become a very pliable Paſte; then make your Biſcotins of different Figures, round, long, in Knots, and whatſoever Forms you pleaſe, put them into a gentle Oven, and take them out as ſoon as they are of a brown ruſſet Colour, pull off the Paper while they are hot.

100. Biſque.

A Bisk is a Soop in Ragoo, which is made either of Quails, Capons, Pullets, or Pidgeons, &c. which ſee under their proper Articles Capons, Pidgeons, &c.

101. A Biſque of Fiſh.

TAKE a large Carp, ſcale and draw it, take off all the Fleſh, and pick out all the Bones; then haſh the Fleſh ſmall with blanch'd Muſhrooms, and ſet it in a Stew-pan a ſtewing in a little Fiſh-broth, with Butter, Salt, Pepper, and ſweet Herbs. Then make a Ragoo of the Milts of Carps, the Livers of Pikes, and the Tails and Claws of Cray-fiſh: Then lay in your Diſh ſome Cruſts of Bread that have been dry'd in an Oven, and ſoak them in good Fiſh-broth that is prepar'd for that purpoſe, which you may make of the Bones of the Carp from whence you took the Fleſh, with Carp, Eel, Tench, and Pike, cut in pieces, and put into a Kettle with Water, Butter, Salt, Pepper, an Onion ſtuck with Cloves, and a Bunch of ſweet Herbs, all boil'd together for the ſpace of an Hour, and ſtrained through a Linen Cloth. When the Soop is ſimmer'd enough, garniſh with the Haſh and the other Ragoo, and ſerve it very warm.

102. Another Way.

TAKE what Fiſh you pleaſe, cleanſe it well, then lay it in ſteep for an Hour in White-wine Vinegar, a handful of Salt, whole Spice, a Bunch of ſweet Herbs, ſome whole Onions, and a Lemon ſhred; let the Fiſh be almoſt cover'd with theſe Ingredients; then put your Fiſh with the Ingredients into a Pot, and when it is about half boil'd, put ſome boiling Water to it; this will make the Fiſh very firm: Then fry ſome of the other in hot Liquor, then having made a rich Sauce with Oyſters, Shrimps, Muſhrooms, Capers, a Bundle of ſweet Herbs, two Anchovies, two whole Onions ſtuck with Cloves, the Yolks of two Eggs, the Juice of a Lemon, Nutmeg, and Horſe-radiſh ſcrap'd; mix all theſe together with two Pound of Butter, and draw it up very thick; then diſh your Fiſh, and run over your Sauces. Garniſh your fry'd Fiſh with Parſley, Horſe-radiſh, and ſlic'd Lemon, and ſerve it up hot.

103. To make black Caps.

TAKE a dozen of large Pippins, or Golden-runnets, cut them in halves, and lay them ſingle with the flat ſides downward in a pretty large Mazareen, as cloſe by each other as they can lye; then ſqueeze a Lemon into two ſpoonfuls of Orange-flower-water, and pour over them; ſhred ſome Lemon-peel very fine, and ſhake between them; then grate over them ſome double refin'd Sugar; put them into a quick Oven, and they will be done in half an Hour.

104. To make black Puddings.

TAKE half a Pint of Oatmeal, two Quarts of new Milk, and let it ſteep all Night, or elſe boil it to the thickneſs of a Pudding; then put two Quarts of grated Bread, and two Eggs, a little Salt, Mace, and Cloves, Sage, Penny-royal, and other ſweet Herbs: Mix all theſe well together, then ſtrain into it three quarters of a Pint of Blood, then put in a quarter of a Pound of Beef-ſuet ſhred very fine, and if it be not ſoft enough, put in ſome more Milk: Cut three quar-

ters

ters of a Pound of Lard into long pieces, then fill them, and give them a boil, then take them up, and prick them with a Pin, then boil them again 'till they are fully enough.

105. Another Way.

Boil the Umbles of a Hog very tender, take ſome of the Lights and Heart, and all the Fleſh about them; take out the Sinews, and mince the reſt very ſmall, alſo mince the Liver; add four or five Yolks of Eggs, a Pint of Cream, a quarter of a Pint of Canary, Nutmeg, Cloves, Mace, and Cinnamon finely powder'd, a little Sugar, a few Carraway-ſeeds, and a little Roſe-water, a good quantity of Hog's Fat, and ſome Salt; roll it up about two Hours before you put it into the Guts, rinſe them with Roſe-water, and ſtuff them.

106. Blanc-Mangers.

Blanc-Mangers are us'd in Inter-meſſes, or for middling Diſhes or Out-works, and are made as follows.

Blanch a Pound of ſweet Almonds in ſcalding Water, take off the Husks, and pound the Kernels into a fine Paſte in a Stone-mortar; putting to them now and then a ſpoonful of Jelly to keep them from oiling, (the way of making which you will ſee in Letter I;) when they are very finely beaten, put them into a clean Sauce-pan, with a Quart or three Pints of the Jelly above-mention'd. Set it on the Fire 'till it is ſcalding hot, breaking your Almonds with your Jelly with a wooden Ladle, then ſtrain it either through a woollen Strainer, or a Napkin, rubbing the Almonds through as much as you can: Then put your Jelly back upon the Almonds three or four times, ſtill preſſing them through the Strainer 'till the Blanc-Manger is become as thick as Cream. Or elſe when it is cold, it will be apt to part, the Jelly falling to the bottom, and the Almonds ſwimming at the top. Then put it up in Jelly Glaſſes.

These Glasses you may set betwixt your plain Jelly, or put it in a China Bowl for the middle of the Dish, or in cold Plates for the second Course.

107. Another Way.

TAKE Calves Feet, and a Hen that is not very fat, boil them well together without any Salt. Then strain them, making it neither too strong nor too thin; then put in some Sugar, Cinnamon, and Lemon-peel, then take off the Fat, and boil it a while in a Stew-pan. In the mean time prepare some sweet Almonds blanch'd and well pounded, and moisten'd with Milk, that they may not turn to Oil: Then strain your Blanc-Manger, when it is not too hot, with the Almonds twice or thrice; then wash the Sieve well, and strain them again, that the Liquor may be very white. Then pour it into a Dish, and ice it, and draw over it two sheets of white Paper to take off the Fat. Put to it a little Orange-flower-water, and when it is well congeal'd, garnish it with a little Lemon, and serve it up cold to the Table.

108. Another Way.

TAKE a Pound of fine sears'd Rice-flour, and put to it two Quarts of Morning Milk; then strain them into a broad Skillet; set it on the Fire, and stir it with a Slice; and when it grows pretty thick, take it off, and put in half a Pint of Rose-water, set it on the Fire again, and stir it and beat it well against the sides of the Skillet 'till it is as thick as Pap, then put it into a Dish, and let it stand 'till it is cold, then lay three Slices in a Dish, and strew on Sugar.

109. A Blanc-Manger of Harts-horn.

TAKE a Pound of rasped Harts-horn, and boil it for a considerable time, 'till the Liquor is become clammy, then strain it through a very fine Sieve; then pound your Almonds, moistening them with a little Milk or Cream. Then strain the Jelly with the Almonds three or four times to make it white, and put to it a little Orange-flower-water.

110. **Another Blanc-Manger.**

TAKE a Quart of fine Flour, a quarter of a Pound of Butter, and the Yolks of four Eggs; boil your Butter in fair Water, and put the Yolks of eight Eggs on one ſide of the Diſh, and make up your Paſte quick and ſtiff, but not too dry. Then blanch a Pound of Almonds, and beat them very fine 'till they become a Paſte: Take a Capon either boil'd or roaſted, and mince it very ſmall, then beat the Capon with the Almonds, with ſome Roſe-water mix'd with a little Cream, the Whites of ten Eggs, and Manchet grated; then put in ſome Salt, Sugar, and a little Musk, and ſtrain them all together; then boil them in a broad Skillet or Stew-pan, to the thickneſs of Pap, keeping it conſtantly ſtirring, and when it is boil'd, ſtrain it, and ſerve it up in what Form or Faſhion you pleaſe,

111. **To make a Blanc-Manger after the French Faſhion.**

BOIL a Pike in Water, very tender, mince the Fleſh ſmall, then take a Pound of Almond-paſte, and beat it with the Fiſh, and put to it a Quart of Cream, the Whites of a dozen Eggs, and ſome grated white Bread; mix theſe together, ſtrain them with Salt and Sugar, then put them into a Stew-pan over the Fire, ſtir it 'till it is boiled thick, then ſet it by 'till it is cold, ſtrain it again into a Diſh, ſcrape Sugar over it and ſerve it up.

112. **To make Blanc-Manger the Italian Way.**

TAKE a cold Capon that has been either boil'd or roaſted, take off the Skin, mince the Fleſh, and pound it in a Marble Mortar, with blanch'd Almonds; then mix it with ſome Capon-broth and grated Bread, ſtrained together with Salt, Roſe-water, and Sugar, boil it 'till it comes to a good Conſiſtence; then either put it into Paſte, or ſtew it up in a Diſh.

113. **To make Blood Puddings the Engliſh Way.**

BOIL a Quart of whole Oatmeal in a Quart of Milk, and let it ſtand till the next Morning to ſwell; then put to it a Pound and Half of Beef Suet ſhred ſmall; ſeaſon them with Salt and Pepper; mince a lit-

tle Thyme, a Handful of Parſley, and a Handful of Penny-Royal, and put them to your other Ingredients, and mix them well with three Pints of Hog's or Sheep's Blood, and a Pint of Cream; give them a warm over the Fire, fill the Guts, tye them up, and either boil or fry them.

114 To dreſs a Boar's Head.

LET it be well ſing'd at the Fire, and rubb'd with a Piece of Brick to take off the Hair; then ſcrape it with a Knife, and clean it well: When this is done, bone it, and cut out the two Jaw Bones, and cut off the Snout; ſlit it underneath, ſo that it may ſtick to the Skin on the top, and take away the Brain and Tongue; then take up Salt upon the Point of a Knife, and cauſe it to penetrate through all the Parts of the Fleſh; put the Head together again, and wrap it up in a Napkin and tye it; then put it into a large Kettle of Water made hot, with ſome Leaf Fat of a Hog's Belly, two Bay Leaves, all Sorts of fine Herbs, Coriander and Anniſeeds, ſome Salt, Nutmeg and Cloves beaten, ſome Roſemary and an Onion; When it is half boil'd, pour in a Quart of good Wine, and keep it boiling for twelve Hours. You may alſo boil the Tongue in the ſame Liquor. When it is ready, let it cool in its own Liquor; then take it out, and diſh it, and ſerve it up cold, either whole or in Slices.

115. To bake Boars Fleſh.

SEASON the Leg of a wild Boar well, (having taken out the Bone) lard it with Lard, ſeaſoned with Pepper, Ginger and Nutmegs beaten, or lay it in ſoak two Days and parboil it, lay it in a Pye made with fine, ſtrong thick Cruſt; then ſtrew ſome of the before-mentioned Spices, and lay on it ſome whole Cloves and Bay-Leaves, lay on it Slices of Lard, and a good deal of Butter: Bake it, liquor it with freſh Butter, ſtop up the Vent.

116. To roaſt a wild Boar.

LARD it with ſlips of Bacon, without cutting off either Head or Feet, roaſt and eat it with Vinegar and Pepper, or Orange, Salt and Pepper. 117. To

117. To make Bouillans.

TAKE the Breaſts of roaſted Capons or Pullets, a Piece of Marrow the bigneſs of an Egg, ſome Bacon, and as much Calves Udder parboil'd; mince all theſe ſmall and ſeaſon them; make ſome fine Paſte, roll out a Piece very thin, and lay on the bottom of the Diſh; wet it over lightly with Water, and lay your minc'd Meat upon it in ſmall Heaps at convenient Diſtances; then cover them with the other-piece of Paſte, and cloſe up every Parcel by it ſelf; then, with a proper Inſtrument, cut them off one by one, and ſet the uppermoſt underneath, dreſſing them as if they were ſo many little Pyes; then bake them. They are to be ſerved up to Table hot, either as Out-works, or to garniſh Side Diſhes.

118. Divers Ways of breading Meats, &c.

1. GRATE Bread mixt with Flour.

2. Lemon-peel powder'd, or Orange-peel ſcrap'd very ſmall, and mix'd with Flour and grated Bread.

3. Sweet Herbs dry'd and powder'd, mix'd with grated Bread.

4. Cinnamon powder'd, mix'd with Sugar, Flour and grated Bread.

5. Fennel-ſeeds and Coriander-ſeeds powder'd, and mixed, Sugar and Cinnamon finely beaten.

6. For a Pig, Yolks of Eggs beaten, Pepper, Nutmeg and Ginger beaten, mixed with fine Sugar and grated Bread.

7. Salt, Sugar and Bread mixed.

119. To make Boutons.

TAKE the lean of a Filet of Veal, cut it into long and thin Slices, and lay them on a Table; place ſome bits of Bacon, ſuch as you uſe in larding, and as many of raw Ham, one fat and one lean, the length of your Slices of Veal; then ſtrew them all over with ſhred Parſley and Cives, and ſeaſon them with Spices and ſweet Herbs; then roll the Slices of Veal and Bacon up very handſomely, and ſtew them *a la Braiſe*: When they are ſtew'd, drain the fat from them; put

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to them a good Cullis, and a Ragoo of Muſhrooms, Truffles, &c. and ſerve them up hot.

120. To make a Bouton.

MAKE a good well-ſeaſon'd Godivoe; lay this, as a Lay upon broad thin Slices of Bacon, ſuch as may wrap up your whole Bouton; put to it a good Ragoo of Veal Sweet-breads, Muſhrooms, Artichoke Bottoms, Truffles and Aſparagus Tops, dreſs'd with white Sauce; then cover this again with another Layer of Godivoe and Slices of Bacon; then bake it either between two Fires, or dreſs it otherwiſe. When it is ready, take off the fat, put in ſome Lemon-Juice: Garniſh it with little farced Rolls, Fricandoes and Marinades intermix'd, and ſerve it up.

You may do the ſame on Fiſh Days, making the Godivoe of Carps, Tenches, Eels and other Sorts of Fiſh well minc'd and ſeaſon'd.

121. To make French Bread.

TAKE half a Peck of fine Flour, three Eggs, ſix Ounces of freſh Butter, two Ounces of tri'd Veal-Sewet, half a Score Spoon-fulls of Ale Yeaſt, an equal Quantity of Milk and Water; temper it pretty hot, let it lye half an Hour to riſe, then make it into Loaves or Rolls, and waſh it over with an Egg beaten with Milk, and bake it in a quick Oven. Or thus,

TAKE a Pound of fine Flour, a quarter of a Pint of new Ale-Yeaſt, put the Yeaſt to the Flour with the Whites of a Dozen Eggs beaten, and ſix Spoon-fulls of fine Salt; then warm Milk and Water and put to it, and make it pretty ſtiff. When you have work'd it well, cover it with a warm Cloth in a Bowl or Tray, then make it in Rolls or Loaves, and bake it in a quick Oven. When it riſes and begins to look brown, take it out and chip off the Cruſt while it is pretty hot.

122. To make Royal Brandy.

TAKE Roots of Zedoary, Angelica, Carlina, and Valerian, Lignum-aloes of each an ounce; and Cloves, Cardamum and Fennel Seeds of each half an ounce; Orange-flowers, Roſe-mary and ſweet Marjoram as much

much as you can take up at twice between two fingers: Pound what requires Pounding and put all into a Matrass, with a Gallon of Spirit of Wine and a Gallon of Malmsey, let it be macerated moderately for two or three Days; then distil it in a Sand bank, and afterwards dissolve in it half a Dram of Musk and Ambergreese. Half an ounce of this is enough to be taken at once.

123 To bake Brawn to be eaten cold.

TAKE Raw lean Brawn, and as much Fat bacon mince them small, then pound them in a Mortar with a Handfull of Sage season'd with Salt, Pepper and Ginger, add the Yolks of Eggs and some Vinegar, then put your Brawn into a cold Paste, lay on Butter and Bay leaves, make your Pye round and bake it.

124 To broil Brawn.

CUT a Collar into half a dozen or more Slices round the Collar, put it on a Dish set it in the Oven when it is enough serve it up with beaten Butter, Gravy, Pepper, and the Juice of Orange.

125. To sauce Brawn.

TAKE a Brawn about three Years old, cut off the Head close to the Roots of the Ears, and cut fine Collar off the Side Bone and hinder legs, an Inch deeper in the Belly, than on the Back, bone them; bind them up equally at both ends, let them lye in-Soak in fair water a Night and a Day, put them into Boiling water, keeping them continually scum'd, and after the first quick Boiling lessen the Fire by degrees, let them stand over it a whole Night, then take them off, put them into deep hoops, and bind them with Tape, and when they are cold, put them into Drink, made of Oatmeal ground, and Bran boiled in fair water, strain'd when it is cold through a Sieve, put in Vinegar and Salt, and close up the Vessel tight and keep it for use.

126. To boil Breams.

Wash and dry them with a Cloth, then open them, gut them, wipe their Insides clean with a Cloth, but

do

do not waſh them; give them three Scotches with a Knife to the Bone on one Side only; boil them in as much Water, White-wine, hard ſtale Beer and Vinegar as will juſt cover them; ſeaſon with a good handful of Salt, a Faggot of Winter Savoury, Roſemary, Thyme and Parſly, and a handfull of Horſe-radiſh Root ſcraped; put them not in till the Liquor boils up to the Height. For the Sauce beat up Butter with a little of the Liquor; drain your Fiſh, diſh them, pour the Sauce over them, ſcrape over them Horſe-radiſh and powder'd Ginger. Garniſh the Diſh with Slices of Lemon, and ſerve it up.

127. To dreſs a Bream.

AFTER it is ſcaled and drawn, notch the Side of it, dip it in melted Butter, lay it on a Gridiron, and baſte it frequently with melted Butter; make a brown Sauce with Anchovies, Capers, Cives and Parſley, toſs'd up in a Sauce-pan with a little Butter; then put in a little Fiſh-broth, and thicken it with a Cullis that is to be throw'd on the Fiſh, but do not put the Anchovies in, till you are going to ſerve; when it is broil'd enough, ſerve it up with the aforeſaid Sauce.

You may alſo ſerve it up with a white Sauce, made as you will ſee in the Receipt for a broil'd Barbel: You may alſo ſerve it with a good Sauce of Herbs.

128. To ſtew a Bream.

SCALE and waſh your Bream well, preſerve the Blood to ſtew it in, put to it Claret Wine, two or three Slices of a Race of Ginger, the Pulp of three Quarters of a Pound of Prunes boil'd and ſtrain'd into the Broth, Salt, Vinegar, and a Couple of Anchovies, ſome Root of Horſe-radiſh ſtamp'd and ſtrained, and ſome ſweet Herbs: Let there be no more Liquor than will juſt cover your Fiſh and other Ingredients; when it is enough, make a Sauce with Butter, a little of the Bream Liquor, beat them up together, then diſh your Fiſh, pour the Sauce upon it, garniſh the Diſh with Oranges, Lemons and Barberries, and ſerve it up.

129. To ſtew a Bream another way.

HAVING ſcal'd and cleanſed your Bream, put it into a Stew-pan, either whole, or in Pieces, ſtew it in White-wine, Water and Beer-Vinegar, as much as will juſt cover it, with Salt, Pepper, a Bay-leaf, whole Cloves and Mace, a Faggot of Roſemary, Winter-Savoury, Sweet Marjoram, Thyme, Parſley, an Onion cut in halves, and ſome Butter. When it has ſtewed enough, diſh it on Sippes, with Spice and ſome Lemon, beat up Butter with ſome of the Liquor and pour over it, garniſh it with grated Bread, &c. and ſerve it up.

130 To pickle Broom Buds.

LET your Buds be gathered before they grow yellow on the Top, ſhake Salt and Water together, till all is melted, then put in the Buds, ſtir them every Day, till they ſink to the Bottom, and then keep them cloſe covered.

131. To make Broth with Fleſh.

TAKE Slices of Beef, of a Filet of Veal, and of a Leg of Mutton roaſted, without any Fat: Put theſe into the Pot when the water is cold, let it boil over a gentle Fire, ſcum it well; then add your Fowls, according to what Soop you would have. If it be for Bisques, boil in this Broth, Chickens, Quails or Pidgeons, each of them by themſelves with Slices of fat Bacon and Lemon to keep them very white: And you muſt likewiſe add to your Stock of Broth ſome Fowls to ſtrengthen it. Let it be ſeaſon'd with Salt, Roots, Onions, and Cloves, and boil it as long as you think fit.

This is a general Broth to be us'd to moiſten all ſorts of Culliſes made of Fleſh, and Legumes. It ſerves for all ſorts of Soops; it is nothing but the different Meats we put to them, and the Garniſhings, whether they be Culliſes or Legumes, that diſtinguiſh the different Soops from one another.

132 to make Broth for Breakfaſt.

TAKE the Chine of a Rump of Beef, the crag-end

end of a neck of Mutton and a Neck of Veal, and a couple of Chickens. Pound the White or Breasts of the Chickens in a Mortar with some crumb bread soaked in Broth. Then all being well seasoned, strain it through a Sieve and pour it on Crusts of Bread, laid a simmering in the same Broth.

133 To make Calves-foot Broth.

Boil the Feet in just so much water as will make a good Jelly, then strain it and set the Liquor on the Fire again, putting in two or three Blades of Mace; put about half a pint of Sack, to two quarts of Broth; add half a pound of Currants pick'd and wash'd, and when they are plump'd, beat up the Yolks of two Eggs and mix them with a little of the cold Liquor, and thicken it carefully over a gentle Fire; then season it with Salt, and sweeten it with Sugar to your Palate; then stir in a bit of Butter; then put in the Juice and Peel of a fresh Lemon just before you take it off.

134 Fat Broth.

Boil part of a Buttock and Leg of Beef with other Meat, and take out the Gravy and Broth, and strain it through a Linen Cloth; then boil them a second time, and take out the Broth again; keeping both these sorts hot apart. The first will be good to be put to Capons, young Turkeys, Veal and other farced Meats that are to be serv'd up in white Potage.

Capon or Veal Broth ought to be used to soak young Pidgeons for Bisks; and with the Broth of the Bisks a Cullis may be made for Potages *a la Reine* and *a la Royale*. And the Broth of farced Meats will serve to make a Cullis for the same sorts of Meat, viz. young Turkeys and Pullets, Knuckles and Breasts of Veal, and other Joints of Meat that ought to be farc'd and parboil'd.

The second sort of Broth is to be put into brown Potages, viz. Ducks, Teals, Rabbets, Ring-doves, Larks, Pheasants, Thrushes, Cabbage, Turnips, and other Roots; and the brown Ingredients which serve to thicken them, are to be mixt with the same Broth.

135. To

135. To make Fiſh-broth.

TAKE Tenches, Carps, Pikes, and Eels, prepare them for boiling, then cut them in pieces; and put them into a Kettle with Water, Salt, Butter, an Onion ſtuck with Cloves, and a bunch of ſweet Herbs. Let it boil an Hour and half, then ſtrain it through a Napkin, and divide it into three leſſer Kettles. Into one of them, put the Pickings or Cullings of Muſhrooms, and ſtrain them through a Sieve with a Cullis, a ſlic'd Lemon, and ſome fry'd wheaten Flower.

136. Another Fiſh-Broth.

CUT Onions, Carrots, and Parſnips into Slices, then put them into a Stew-pan with a Lump of Butter; and ſet them a ſtewing with Juice of Onions. When theſe are become brown, put them into the Stew-pan, and give them two or three turns: Let the whole be moiſten'd with a clear Puree, then put in a Bunch of Parſley, Cives, ſweet Herbs, Salt, and Cloves, and ſome Muſhrooms, Let all theſe boil together for an Hour; then ſtrain it through a Sieve into another Kettle, and uſe it to ſimmer Fiſh-ſoops. Note, that Carp is the beſt Fiſh to make Fiſh-broth.

137. Another Fiſh-broth.

SET ſome Water over the Fire in a Kettle proportioned to the quantity of Broth you would make; put in the roots of Parſley, Parſnips, and whole Onions, all ſorts of Pot-herbs, a handful of Parſley and Sorrel, and Butter; let the whole be well ſeaſoned: Then put in the Bones and Carcaſſes of the Fiſh, the Fleſh of which you have uſed for Farces, and alſo the Tripes of them, being well clean'd, ſome Tails of Cray-fiſh pounded in a Mortar, and four or five ſpoonfuls of the Juice of Onions, let this be all well ſeaſoned and boil'd, then ſtrain it through a Sieve; put it back into the Kettle, and keep it hot to ſimmer your Soops, to boil your Fiſh and other things.

138 Jelly Broth for conſumptive Perſons.

TAKE a Joint of Mutton, a Capon, a Filet of Veal, and three Quarts of Water, put theſe in an earthen Pot,

Pot, and boil them over a gentle Fire 'till one half be conſumed, then ſqueeze all together, and ſtrain the Liquor through a Linen Cloth.

139. A ſtrong and ſavoury Broth for the Queen.

TAKE lean Beef, Veal and Mutton, and a young Fowl, ſcum and boil them well, then put in an Onion quarter'd, a Shalot or two, ſome Salt, Pepper, and Cloves, ſome Parſley, Mint, Thyme, and Balm, a little bruis'd Coriander-ſeed, and ſome Saffron. When all the Subſtance is boil'd out of the Meat, take it up, and you may drink it.

140. To make Meagre Broth for Soop, with Herbs.

SET on a Kettle of Water, put in two or three Cruſts of Bread, and all Sorts of good Herbs, ſeaſon it with Salt; put in Butter and a Bunch of ſweet Herbs; boil it for an Hour and a half; then ſtrain it through a Sieve or Napkin. This will ſerve to make Lettice-Soop, Artichoke-Soop, Aſparagus-Soop, Succory-Soop, and Soop *de ſante* with Herbs.

141. To make Broth of Roots.

TAKE a Quart of clung Peas, boil them till they are tender; then bruiſe them to a Maſh; put them into a large boiling Veſſel that will hold four Gallons of Water; hang it over the Fire for an Hour and a half; then take it off and let it ſettle; then take a leſſer Kettle, and ſtrain the clear Puree into it through a Sieve; then put into it a Bunch of Carots, half a Bunch of Parſnips, and a Bunch of Parſley Roots, and ſix Onions; a Bunch of Pot-herbs, an Onion ſtuck with Cloves, and ſeaſon it with Salt. Boil all theſe together; then add a Bunch of Chervil, another of Sorrel, and two Spoonfuls of the Juice of Onions. This Broth is of Uſe to ſimmer all Sorts of Soops made of Legumes.

142. White Broth.

BOIL a Pullet, and when it is enough, take it up and put it into a Diſh; then boil your Cream with a Blade of Mace, and thicken it with Eggs; then put in the Marrow of one Bone, and take ſome of the Broth

Broth and mingle them together; put to it a Spoonful of White Wine, and let it thicken on the Fire; and put the Pullet hot out of the Broth, and ſet on a Chaffing diſh of Coals, ſerve it.

143. To make Bruſoles.

TAKE Stakes beaten with the back of a Knife, and put them into a Stew-pan with thin Slices of Bacon laid underneath; ſtrew over them chopt Chibbols, Parſley and Spices; then lay another Layer of Stakes, and ſtrew them over as before; then cover them all with broad Slices of Bacon, and cover the Stew-pan cloſe, and put Fire both underneath and at top: When they are ready, prepare a Cullis with the Carcaſſes of Partridges; then take off all the fat, lay them in a Diſh and pour the Cullis over them.

144 To Bake a Bullock's Cheek to eat hot.

LET your Cheek be well clean'd, then ſtuff it with Parſley and Sweet Herbs chop'd, then put it into a Pan with ſome Strong-Beer, Claret Wine, and whole Spice, ſeaſon it with Salt. Cover it and bake it, then take out the Bones, and ſerve it upon toaſted Bread with ſome of the Liquor.

145 To bake a Bullock's Cheek to eat cold.

TAKE the Head of a good Fat Ox, lay it in Water all Night, then take out all the Bones and ſtuff both the Cheeks with Salt and all ſorts of Spice, then clap both the Cheeks together, and put them into a Pot: Put in a quart of Claret, lay it over with Bay leaves, cover the Pot, and bake it with Houſhold-Bread: When it comes out of the Oven take out all the Liquor, and take the Fat of it and ſome melted Butter and pour in again; ſerve it up cold, dreſs it with Bay leaves. It is to be eat with Muſtard and Sugar, and will eat like Veniſon.

146 To ſtew a Bullock's Cheek.

AFTER it is clean'd and bon'd, half roaſt it with a pretty quick Fire; ſave the Gravy and put it into a Pipkin with ſome Claret Wine, and ſome ſtrong Broth; put in ſome Salt, Pepper, Ginger and ſlic'd nutmeg

with an Onion or a Shalot or two, let it ſtew about two hours, then ſerve it up on Sippets, with the Materials it was ſtew'd with.

147 To dreſs a Bullock's Head the Italian Way.

BREAK the Bones ſo that the Fleſh may be as little mangled as may be, waſh it very clean, and let it ſteep three or four hours; then boil it in Fair Water with Bolonia Sauſages, and a Piece of interlarded Bacon; when it is boil'd tender, diſh them up garniſh'd with Greens and Flowers, and ſerve it up with Muſtard and Sugar in Saucers.

148 To make a Pupton of Buntings.

TAKE Buntings according to the bigneſs of your Diſh, truſs them, ſinge and blanch them, lard them with ſingle lardons then fry them off with Butter or Hogs lard, then ſtew them in a Stew-Pan with Gravy or Broth, till they are almoſt tender, then put in Sweet breads cut in large bits and fry'd, a few Muſhrooms and Morils pick'd and waſh'd, and ten or a dozen Cheſnuts blanch'd: Then put a quarter of a pound of Butter, a little handful of Flour, and a couple of whole Onions into a Sauce-pan, ſet it over the fire, brown it with a pint of Gravy, then put in the aforeſaid ingredients, having firſt ſeaſoned them with Salt, Pepper, and Nutmeg. Let them ſtew till moſt of the Ragoo ſticks to the Meat, then take it off the fire, and ſet it to cool. Butter the bottom and ſides of a patty-pan or Sauce-pan, then cut four or five ſlices of Bacon as long as your Hand, and about the thickneſs of a Shilling lay theſe in the bottom and on the ſides of your Sauce-pan, at equal Diſtances; then lay all over it ſome forc'd Meat; (the Receipt for making which you have in Letter F) half an inch thick, as high on the ſides of your Pan as will hold your Buntings and Ragoo. Then put in your cold Ragoo and Buntings, placing them with their breaſts downwards; then take out the Bacon, Cloves, and whole Onion, that was in Brown, and ſqueeze in a whole Lemon; place your Buntings with their Breaſts to the middle of the Pan, and

put

put your Ragoo between your Buntings at an equal Diſtance, cover it over an Inch thick with the ſame forc'd Meat, cloſe it well round the ſides, ſmooth it well with your hand daub'd with Egg, ſtrew grated Bread on it, and ſet it into an Oven for an hour before you want it, then looſen it with a knife from the ſides of the Pan, put it into your diſh, turning it upſide down, ſqueeze over it an Orange, put the ſauce in the middle, garniſh with fry'd parſley, ſerve it up.

149 To boil Buſtards.

FLEA off the Skins, but leave the Rump and Legs whole with the Pinions, then mince the Fleſh raw with Beef ſuet, ſeaſon it with Salt, Pepper, Nutmeg, and ſweet Herbs ſhred ſmall; and mix all together with the Yolks of raw Eggs the bottoms of boil'd Artichokes, roaſted Cheſnuts blanch'd, Marrow, and boil'd Skirrets cut indifferently ſmall: Then fill their Skins with this farce and prick them upon the back, put them into a deep Diſh with ſtrong Broth, White Wine, large Mace, Artichokes boil'd and quartered, marrow, Salt, Barberries, Grapes, quarters of Pears, and ſome of the Meat made up into Balls cover your Diſh, let them ſtew, and when they are enough ſerve them upon Sippets, broth them; garniſh them with ſlices of Lemon and whole Lemon Peel, run it over with beaten Butter, garniſh the Diſh with Cheſnuts large Mace and Yolks of Eggs, and ſerve it up.

150 To make a Buſtard Pye.

BONE it, parboil and lard it, ſeaſon with Salt Pepper and Nutmeg, lay Butter in the bottom of the Pye add ſome beaten cloves, then lay in the fowl, ſtrew more Seaſoning over it, lay on a good Quantity of Butter, cloſe it up, bake it, and when it is cold fill it up with clarified Butter.

151 The beſt way to beat up Butter for Spinage, Green Peaſe, or Sauce for Fiſh.

PUT a little water into a ſauce-pan juſt enough to cover the bottom, boil it, then put in your Butter; when it is melted, ſhake it round hard till the But-

ter grows ſo thick that you may almoſt cut it with a Knife, then ſqueeze into it the juice of Orange or Lemon, Vinegar or Verjuice, then heat it again. This Butter will always continue thick and never turn to oil tho' you heat it ſeveral times.

152 To burn Butter for Sauce.

SET the Butter over the fire in a Sauce-pan and let it boil till it is as brown as you like it; then ſhake in Flour ſtirring it all the while; then uſe it for any Sauce that is too thin.

153 To clarify Butter.

MELT the Butter in a well glas'd earthen Veſſel with a very ſlow fire, put fair water to it, working them well together, and when it is cold take away the Curds and Whey at bottom, do this the ſecond time and the third time if you pleaſe, you may add Damask-roſe Water, always working them well together, the Butter thus purified will be as ſweet as any marrow, and will keep a long time.

154 How to draw Butter.

PUT half a pint of Strong broth into a Pipkin, break into it two pounds of Butter, then ſet it over the Fire and keep it ſtirring with a Ladle, then break in two or three pound more as you have Occaſion, and add Liquor proportionable, ſtir it continually till it be all diſſolv'd, and that it looks white: If it turn yellow it is curdled and you will hardly recover it.

155 How to recover Butter when it is turn'd to Oil.

PUT a Ladleful of Strong broth into a Pipkin, break half a pound of Butter into it, when you have drawn it white put your Oily butter to it, pouring it in leiſurely and ſtirring it at the ſame time, but do not overcharge your other Butter with that which is oily.

156 Another Way.

WHEN you have no other Butter but what is turn'd oily in melting, ſet it in ſome cool place to ſettle, then pour out the moſt oily part leaving the Whey and Dregs behind, then put a little Broth to the Dregs and ſet them on the fire, ladle it well till it be-

become drawn Butter in a Body, then take it off and keep it ſtill ſtirring, in the mean time pour off the oily Butter very ſoftly, then ſet it on the fire again, ſtirring it till it become ſtrong, thick and white.

157 To make Butter'd Loaves.

BEAT up the Yolks of a dozen Eggs with half of the Whites and a quarter of a pint of Yeaſt; ſtrain them into a Diſh, Seaſon with Salt and Powdered Ginger then make it into a high Paſte with Flour; lay it in a warm Cloth, for a quarter of an hour, then make it up into little Loaves and bake them, melt a pound and half of Butter with a quarter of a pint of White Wine, and half a pound of Sugar, and liquor them with it.

158 To make Parſley, Sage, Thyme, Savoury or Lemon Thyme Butter.

CLARIFY your Butter as before, then mix it with a little of the Chymical Oil of any of the Herbs, till the Butter is ſtrong enough to your taſte or liking, then mix them well together; this will be a great rarity and will make the Butter keep a long Time, this will be much better than the Eating the Plants with Bread and Butter.

You may alſo do this without clarifying the Butter by taking Butter newly made, and working it well from its Water Milk and Wheyiſh parts before you put in the Oils.

C A

1 To make Cabbage Cream;

SET a Gallon of Milk over the fire and ſcum it as long as any froth riſes, then empty it into eight or ten Bowls as faſt as you can without making it froth, then ſet them where the wind may come at them, and when they are grown cooliſh, gather off the Cream with your Hands, crumple it together and

lay it on a Plate, when you have laid four or five layings one upon another, then wet a feather in Roſe water and Musk, and ſtroak it over it; then ſift ſome fine Sugar and grated nutmeg over it and lay on three or four layers more; then ſet all the Milk on the Fire to boil again, and when it riſes up, diſtribute it as you did before in your Bowls, and uſe it in like manner: This do for four or five Times; laying on your Cream as before, one upon another, till it is as high and round as a Cabbage: Let one of the firſt Bowls ſtand, becauſe it will be thickeſt and moſt crumpled, and lay on that laſt on the top of all: When you ſerve it up, ſcrape on loaf Sugar.

2 To farce a Cabbage.

BLANCH a light Cabbage in water, drain it, open it carefully ſo that the leaves be not broken, but hang one to another; ſpread them, and in the middle put a farce made of a Slice of a leg of Veal, blanch'd Bacon, the Fleſh of Fowls, the fat of a Ham, ſome haſh'd Muſhrooms and Truffles, Cives, Parſley, and a ſmall Clove of Garlick: Seaſon this with Spices and Pot-herbs, adding ſome greated Bread, a couple of whole Eggs and the Yolks of two or three others, all ſhred very ſmall and pounded in a Mortar. When the Cabbage is fill'd with this farce cloſe up the Leaves and tye it up with Packthread. Then put into a Stew-pan ſome Slices of Buttock of Beef or Leg of Veal well beaten; lay them as if you were to make Gravy of them; put into the Meat half a Spoonful of Flour; put in your Cabbage; and let them take colour together; when it is grown brown, put in ſome ſtrong Broth and Seaſon them with fine Herbs and Slices of Onion and pour over it a Ragoo of Muſhrooms, or any other of the like ſort. Then ſerve it up for a firſt Courſe.

You may alſo farce a Cabbage meagre with the Fleſh of Fiſh and other Garniſhings, as you farce a Carp or Pike or other Fiſh.

3 To force Cabbage.

TAKE the large blades of a Cabbage, ſcald them; make a forc'd Meat of fat Bacon, ſome Veal, a little Cabbage boil'd, the Yolks of two or three Eggs, Salt, and Pepper, grated Bread, and Cheeſe grated: Incloſe all theſe in the Cabbage, and ſtew them in ſtrong Broth. Garniſh with raſp'd cheeſe, and ſerve it up for the firſt Courſe.

4 To make a Cabbage Pudding.

TAKE a pound of Veal, and ſhred it very ſmall with four Pound of Sewet, add a good quantity of Salt and Pepper, grate four Nutmegs: Then take a Plate of Cabbage half boil'd, beat about a dozen Eggs very well, and mingle all together like a Pudding; put it in a cloth, let it be well boil'd and ſend it up.

5 To dreſs Cabbage in Ragoo.

DIVIDE a Cabbage in the midle, blanch it in hot water, ſqueeze it, tye it up with Packthread, and put it into a Stew-pan, and ſtew it *a la Braiſe*; when it is ſtew'd drain it, untie it, cut it in little ſlices into a Sauce-pan, and ſet it a ſimmering with ſome cullis of Veal and Ham: Afterwards put in ſome Cullis of Veal and Ham to thicken it, and ſerve it with Meats roaſted, boil'd, or ſtew'd, or all Diſhes of the firſt Courſe, to which Cabbage is proper

6 Cabbage Soop.

CUT your Cabbage into four pieces; let them be about three quarters enough boil'd in water; then take them up and ſqueeze them with your Hand clean from the Water; then place them in a large Braſs Pan or Diſh ſo that there may be Room betwixt each Piece of Cabbage to take up Soop with a large Spoon, then ſet them a boiling with as much Gravy or Broth as will cover them. Let them ſtew for two Hours before Dinner, then put a quarter of a Pound of Butter and a handful of Flour into a Sauce-pan, ſet it over the fire and keep it ſtirring; then put in two Onions minc'd, and ſtir it again; then add to it a Quart of Veal-gravy, boil it a little, and pour it all

over your Cabbage. If you pleaſe, you may force Pidgeons, with good forc'd Meat made of Veal, betwixt the Skin and the Body: Or you may take Ducklings, or a Duck truſs'd for boiling; fry them off, and ſtew them with your Cabbage, putting in with them a little Bacon ſtuck with Cloves. When it has ſtew'd enough, take off the Fat, ſoak Bread in your Diſh with Gravy or good Broth, place your Fowl in the middle, and your Cabbage at a due diſtance. Let your garniſhing be a Rim, and on the out-ſide, Slices of Bacon, and a little Cabbage between each Slice, and ſo ſerve it up.

7. **To make Banbury Cakes.**

TAKE half a Peck of fine Flour, three Pound of Currants, a Pound of Butter, a quarter of a Pound of Sugar, a quarter of an Ounce of Cloves and Mace, and three quarters of a Pint of Ale Yeaſt, and a little Roſe-water: Then boil as much Milk as will ſerve to knead it, and when it is almoſt cold, put in as much Canary as will thicken it, then work it all together at the Fire; pulling it in Pieces two or three times, before you make it up.

8. **The Counteſs of Rutland's Banbury Cake.**

TAKE half a Peck of fine Flour, a Pound of Butter, Nutmegs, Cinnamon ſifted, and large Mace, of each half an Ounce, five Eggs leaving out two of the Whites, and half a Pint of Ale Yeaſt: Beat the Eggs well, ſtrain them with the Yeaſt, and a little warm Water into the Flour, then ſtir them together, break the Butter in pieces. Make the Water you knead the Flour with ſcalding hot, and lay it to riſe for a quarter of an Hour in a warm Cloth. Then mix in five Pound of Currants well dry'd and a little beaten Sugar, with a little Amber Greeſe and Muſk diſſolv'd in Roſe-water. Break your Paſte in little Pieces, and lay a Layer of Paſte and a Layer of Currants, till you have put all in; then mingle them very well together. Take out a Piece of the Paſte as it has riſen in the warm Cloth, before the Currants are put in, to lye at the Bottom and the Top of the Cake, which muſt be

rolled

rolled very thin, and wetted with Roſe-water; cloſe the covering of them well together, and prick the Top and Sides with a long Pin, when the Cake is ready to be ſet in the Oven, cut it in the midſt of the Sight round about with a Knife an Inch deep, then ſet it into the Oven.

9. To make a Plum Cake.

TAKE half a Peck of fine Flour dry'd in an Oven; take a Pound of Butter, melt it ſoftly in a Quart of Cream, beat eighteen Eggs, keeping out ſix of the Whites, put to them a little Sack, a little Roſe-water, a Pint of new Ale, mix all the Liquors together, and ſtrain them: Take a Pound of Raiſins of the Sun ſtoned and ſhred, ſix Pound of Currants, waſh, pick and plump them before the Fire; then take a Pound of Sugar, an Ounce of Mace, half an Ounce of Cinnamon, two Nutmegs, a few Cloves: Pound all theſe Spices together and ſift them, add alſo a quarter of an Ounce of beaten Ginger, and a little Salt. Then mix all theſe together, and cover it with a Cloth and let it ſtand before the Fire for a quarter of an Hour, and then put it in your Hoop to bake. You may put in a Pound of Orange and Lemon-peel, and what Sewet you pleaſe; when it is bak'd you may ice it.

10. To make an extraordinary Plum Cake.

TAKE five Pound of Flour, two Pound of Butter, put the Butter into the Flour, five Pound of Currants, a large Nutmeg, three quarters of an Ounce of Mace, and a quarter of an Ounce of Cloves, all finely grated and beat. Take three quarters of a Pound of Sugar, twelve Eggs leaving out three Whites, put in a Pint of Ale Yeaſt; then warm as much Cream as will wet it, and pour ſome Sack to your Cream, and make it as thick as Batter; then pound three quarters of a Pound of Almonds, with Sack and Orange-flower Water, beat them but groſsly; add a Pound of candy'd Citron, Orange and Lemon-peel, mix all together, put a little Paſte at the bottom of your Hoop, and put it in.

11. To make Oxford Cake.

DRY half a Peck of Flour, put to it a good Spoonful of Salt, well beaten with half a quarter of an Ounce of Cloves and Mace, a quarter of an Ounce of Nutmegs, and half an Ounce of Cinnamon; ſift your Salt and Spice, and mix it with your Flour, adding three quarters of a Pound of Sugar; then work a Pound and half of Butter into your Flour very well, it will take up three Hours working. Then put in a Quart of Cream, a Pint of Ale Yeaſt, a quarter of a Pint of Canary. and three Grains of Amber-Greeſe diſſolv'd in the Yolks of eight and Whites of four Eggs, and a quarter of a Pint of Roſe-water; mingle all theſe well with the Flour, and knead them well together. Lay your Paſte by the Fire for ſome time, then put in a Pound of Raiſins of the Sun ſtoned and minc'd, three Pound of Currants, make up your Cake and bake it in a gentle Oven, let it ſtand for three Hours; when it is bak'd, froſt it over with Roſe-water, and the White of an Egg beaten together, ſtrew fine Sugar over it, and put it into the Oven again to Ice.

12. To make Portugal Cakes.

TAKE two Pound of new Butter, twelve Eggs leaving out four Whites, work them together with your Hand, 'till the Eggs are thoroughly mixt with the Butter; add to this two Pound of ſifted loaf Sugar, two Pound of fine Flour dry'd, a Pound of Currants, and ſome beaten Mace; mix all together, butter your Pans, fill them and bake them in an Oven ſo moderately hot, that it will not colour a white Sheet of Paper.

13. To make a good Seed Cake.

TAKE a quarter of a Peck of fine Flour, and dry it before the Fire, mix it with three quarters of a Pound of Sugar, pound a quarter of a Pound of Almonds, pour in two Spoonfuls of Orange-water, to keep them from oiling as you beat them, when they are beaten, mix them with the Flour and Sugar; then take a Pound and half of Butter, and rub in one half dry,

dry, and melt the other in a Pint of Cream; then take half a Pint of Sack, and put to it half a Pint of Ale-yeaſt, and ſet it before the Fire to make it riſe; let your Butter and Cream juſt melt over a gentle Fire, and let it grow cool, then make a Hole in the middle of the Flour, and pour in your Sack and Yeaſt, Cream and Butter; then take nine Eggs, leave out four of the Whites, beat and ſtrain them, and mix them well with the reſt, and ſet it to the Fire to riſe. Then put in a Pound and half of ſmooth Carraways, cut half a Pound of Citron, Lemon and Orange-peel candy'd, into long bits, and ſtrew it in the middle of your Cake: You may add more Sweet-meats if you pleaſe, then put it in your Hoop and bake it, and ice it if you will.

14. Another Way to make a Seed Cake.

TAKE three Pound of dry'd Flour, two Pound of Butter, work the Butter very well into two Pound of the Flour; take fourteen Eggs, and ſix Spoonfuls of Roſe-water, half a Pint of Sack, and eighteen Spoonfuls of Ale Yeaſt; mix the Liquors all together, and ſtrain them into the remaining Pound of Flour: It will be like Batter, and you muſt beat it well together and ſet it before the Fire to riſe; and when it is riſen well, pour it into the Flour that is mixt with the Butter, put in four Ounces of Sugar and a little Salt, and work it well with your Hands; then put in two Pound of Carraway comfits, put it into a Hoop and bake it, a little time bakes it, and you may try with a Knife when it is enough.

15. To make Sugar Cakes.

TAKE two Pound of fine Sugar, five Quarts of Flour, three Pound of Butter work'd in Roſe-water, eight Spoonfuls of Cream, eight Yolks of Eggs; mingle theſe all together, and work them till it become a Paſte, make it into thin Cakes, and bake them upon Plates.

16. Icing for Cake.

WHIP the Whites of five Eggs up to a Froth, then put in a Pound of ſifted double refin'd Sugar; put

put in three ſpoonfuls of Orange-water, and a Grain of Ambergreeſe; whip theſe all the while the Cake ſtands in the Oven; and when it is drawn, ice it, but ſet it not in again.

17. To make a Paſty of Calves Brains.

CLEANSE the Brains well, ſcald them; then blanch tops of Aſparagus, with a little Butter and Parſley in a Sauce-pan, let them ſtand 'till they are cold, then put them with the Brains into the Paſties; add the Yolks of half a dozen hard Eggs, and ſome forc'd Meat, the Directions for which you will ſee in Letter F; ſet them into the Oven; when they are baked, ſqueeze in the Juice of a Lemon, pour in ſome drawn Butter, and Gravy, and ſerve them up.

18. To fricaſſy a Calf's Chaldron.

TAKE a Calf's Chaldron parboil'd; and when it is cold, cut it into little pieces about the bigneſs of Walnuts. Seaſon them with Salt, Pepper, Nutmeg, Cloves, Mace, an Onion, Tarragon and Parſley ſhred ſmall; then fry it with a Ladleful of ſtrong Broth and ſweet Butter: Then make a Sauce with Mutton Gravy, the Juice of Orange and Lemon, the Yolks of Eggs, and ſome grated Nutmeg. Put theſe into the Frying-pan to your Chaldron, give it two or three toſſes, then diſh it and ſerve it up.

19. To make a Calf's Chaldron Pudding.

PARBOIL your Chaldron, ſet it by 'till it is cold, then mince it ſmall with half a Pound of Beef Sewet, or Marrow; ſeaſon it with Salt, Nutmeg, Cloves, and Mace, beaten and mixed with Thyme, Parſley, an Onion, and a piece of Lemon ſhred ſmall; add a little Cream, and the Yolks of four or five Eggs; Waſh and cleanſe the great Gut of a Sheep very well, and lay it in Salt and White-wine half a Day, put your Mince-meat and Seaſoning into the Gut, and boil it.

20. To make a Calf's Chaldron Pye.

LET your Chaldron be firſt boil'd, then minc'd ſmall with Marrow, and ſeaſoned with Pepper, Salt, Nutmeg,

Nutmeg, Cloves and Mace; put in a little Verjuice, ſome Currants, grated Bread, and a little Sugar, mix all theſe well together, put in a little Lemon-peel ſhred ſmall, then fill your Pye.

21. To dreſs Calves Feet.

BOIL four Calves Feet, a bit of Beef, a bit of Veal, and the bottom of a white Loaf, put in Salt, three or four Blades of Mace, and a Nutmeg ſlic'd; after you have ſtrain'd the Broth from the Bones and Skins, have ſome Rice ready boil'd to ſtir in it; put a boil'd Chicken in the middle, and Sippets in the Diſh.

22. To roaſt Calves Feet.

BOIL your Calves Feet very tender, blanch them, ſet them by 'till they are cold, then lard them thick with ſmall Lardons of Bacon, then put them on a ſmall Spit, and roaſt them; then make a Sauce of Butter, Vinegar, and ſome Cinnamon beaten up thick, pour it on your Feet, and ſerve them up.

23. Calves Feet Pye.

BOIL Calves Feet very tender, ſlit them, and take out the Bones; having rais'd your Pye, lay in a Layer of Butter, then a Layer of Calves Feet; then a Layer of Raiſins of the Sun ſton'd and ſhred; then another Layer of Feet, then a Layer of Raiſins as before; then take Currants, Citron, Lemon and Orange Peel ſliced, ſome Mace, Nutmegs and Cloves beaten, a little Salt, and a little fine Sugar; mix theſe all together, and lay a Layer of Feet and theſe 'till you have fill'd the Pie; then put in the Yolks of half a dozen Eggs boil'd hard, and cut in pieces, and ſtrew them on the top with a thin Layer of Butter, and bake it.

24. A Calves Foot Pudding.

TAKE a couple of Calves Feet, boil them tender, ſet them by 'till they are cold, then mince the Meat very ſmall; cut a Penny white Loaf into Slices, ſcald a Pint of Cream, ſhred about ſix Ounces of Beef Sewet very fine; beat the Whites of two and Yolks

of

of five Eggs very well, add a handful of Currants, Salt, Sugar, and Nutmeg, then take a Caul of a Breaſt of Veal, and fold it like a ſheet of Paper, leaving one end open; fill the Caul with the Pudding, putting in a good quantity of Marrow with it, then ſow it up in a Cloth, and boil it for about two Hours: When it is boil'd, lay it on Sippets with Butter, Sugar, and Verjuice, or Sack (inſtead of Verjuice,) ſtick it with Orange and Citron Peel, and blanch'd Almonds.

25. To diſs a Calf's Head.

LET the Head be boil'd 'till the Tongue will peel; then cut one half of the Head into pieces about the bigneſs of Oyſters; take out the Brains and ſet them by; then ſtew the cut pieces in ſtrong Gravy, with a quarter of a Pint or more of Claret; put in a little Lemon Peel, a piece of Onion and Nutmeg ſlic'd, and a handful of ſweet Herbs. Stew all theſe together 'till they are tender. Then take the other half of the Head, ſlaſh it a-croſs with your Knife, lard it with Bacon, and waſh it over with the Yolks of Eggs, ſtrew over it grated Bread, ſweet Herbs, and a little Lemon Peel; broil it well over a Wood-coal or Charcoal Fire, and when it is enough, put it in the middle of a Diſh; then cut your ſtew'd Meat, and put it into the Stew-pan with a Pint of ſtrong Gravy, with three Anchovies, a good quantity of Muſhrooms, a few Capers, and a pretty deal of Butter; and a Quart of large Oyſters; let them be ſtew'd in their own Liquor with a Blade of Mace, and keep out the largeſt of them to fry, and ſhred a few of the ſmalleſt; then beat the Yolks of Eggs and Flour, and dip them in, and fry them in Hog's Lard; cut the Tongue into round pieces, and make little Cakes of the Brains, and dip them in the Eggs and fry them; then pour the ſtew'd Meat into the Diſh about the half of the Head, and lay the Tongue, Brains, and Oyſters fry'd with little bits of criſp'd Bacon, Sauſages or forc'd Meat Balls about the Meat. Garniſh with Barberries and Horſe-radiſh, and ſerve it up.

26. To hash a Calf's Head.

BOIL a Calf's Head 'till it is almoſt fit to be eaten; then take it up, and cut it into thin Slices; then take a Pint of good Gravy or ſtrong Broth, and half a Pint of White-wine, put into it half a Nutmeg grated, a little Mace, two Anchovies, and an Onion ſtuck with Cloves, let it boil a quarter of an Hour, and then ſtrain it, and then boil it up again: When it boils, put in the Meat, and ſome Salt, and Lemon Peel ſhred fine; let it ſtew a little, and, if you pleaſe, add Sweet-breads to it: Make forc'd Meat Balls of Veal; mix the Brains with the Yolks of Eggs, and fry them to lay for Garniſh. Juſt when you are ready to ſerve it up, ſhake in a bit of Butter.

27 To roaſt a Calf's head with Oyſters.

DIVIDE your Calf's head as cuſtomary to boil, take out the Brain and Tongue, parboil them, blanch the Tongue, and mince them with a little Sage, Beef Sewet or Marrow, and a few Oyſters; then add to theſe the Yolks of four or five Eggs beaten, Salt, Pepper, Ginger, Nutmeg, and grated bread. Parboil your Head, dry it with a Cloth and fill the Scull and Mouth with theſe Ingredients, then ſtuff it with Oyſters and ſpit it; as it roaſts preſerve the Gravy, put to it ſome white Wine, a little Nutmeg, a few Oyſters, and ſweet Herbs minc'd; ſet theſe over a Chaffing-diſh of Coals, put in ſome Butter, and the Juice of a Lemon, with a little Salt, beat it up thick, diſh your Head, pour on the Sauce and ſerve it up.

28 To ſouce a Calf's head.

FIRST ſcald your Calf's Head, take out the Bones, then lay it in Water to ſoak ſeven or eight hours, changing the Water twice in that time, dry it with a Cloth, and ſeaſon it with Salt, and bruiſed Garlick; then roll it up into a Collar, and bind it up very cloſe, and boil it in White Wine, Water and Salt; when it is boil'd, put your Liquor in a Pan, put in your Head, keep it for Uſe; ſerve it up either in the Collar, or in Slices, with Oil, Vinegar, and Pepper.

29 To candy any ſort of Flowers.

TAKE the beſt triple refin'd Sugar, break it into Lumps, and dip it piece by piece in Water; put them into a Veſſel of Silver and melt them over the Fire; when it juſt boils ſtrain it and ſet it on the Fire again and let it boil, till it draws in Hairs, which you may perceive by holding up your Spoon, then put in your Flowers and ſet them in Cups or Glaſſes, and when it is of a hard Candy break it in Lumps, and lay it as high as you pleaſe; dry it in a Stove or in the Sun and it will look like Sugar Candy.

30 To dreſs a Capon a la Braiſe.

LET your Capon be truſs'd for boiling, then lard it with large Lardons well ſeaſon'd, then lay Bards of Bacon all over the bottom of a Stew-pan, and over them Slices of Beef and Veal, ſeaſon'd with Salt, Pepper and Onions, Carots, Parſnips, Parſley, Sweet herbs, Spices, and Slices of Lemon: Then put in the Capon and put the ſame Seaſoning over as you did under it, ſee that it does not burn, and if there be not Liquor enough in the Stew-pan you may moiſten it with a little Strong broth or with Gravy. Then make Ragoo of Fat Livers, Veal Sweet-breads, Muſhrooms, Truffles, Aſparagus-Tops or Artichoke-Bottoms; toſs'd up in melted Bacon, and moiſtened with Gravy, then take off all the Fat, and thicken it with a Cullis of Veal and Ham, then take up your Capon and let it drain, put it in your Diſh and pour your Ragoo upon it, and ſerve it up.

31. To boil a Capon.

DRAW your Capon, take out the Fat of the Leaf clean, waſh it, and fill the Belly with Oiſters. In the mean time, cut a Neck of Mutton in pieces, boil it, and ſcum it well, put in your Capon, and when it boils ſcum it again; ſee that you have no more Broth than will juſt cover the Meat; then put in about a Pint of White-wine, whole Pepper, Cloves and Mace. Then ſtrip three Anchovies from the Bones, waſh them, and put them in a quarter of an Hour before it is enough;

you

you may alſo put in Parſley, and ſweet Herbs. When it is enough put Sippets in the Diſh, take the Oiſters out of the Capon, lay them in the Broth, and the Capon in the middle, ſqueeze into it an Orange or Lemon, and ſerve it up.

32. A Capitolade of a Capon, after the Italian Faſhion.

BOIL Rice in Mutton-broth till it be very thick, and put to it ſome Salt and Sugar. Then boil Bolonia Sauſages very tender, mince them very ſmall, add ſome grated Cheeſe, Sugar, and Cinnamon mingled together. Then your Capon being boil'd or roaſted, cut it up, and lay it in a Diſh with ſome of the Rice, ſtrew on Sauſages and Cinnamon, grated Cheeſe, and Sugar, and lay on the Yolks of raw Eggs; thus make two or three layings, lay ſome Eggs and Butter, or Marrow on the top of all, and ſet it over a chaffing Diſh of Coals, or in a warm Oven.

33. To dreſs a Capon with Cray-Fiſh.

YOUR Capon muſt firſt be ſtew'd *A la Braiſe*; then make a Ragoo of Muſhrooms, Truffles, and the Tails of Cray-fiſh; toſs it up with a little melted Bacon, moiſten with a good Veal-gravy, and thicken it with a Cullis of Cray-fiſh; then take up your Capon, let it drain, then put it in a Diſh, and pour your Ragoo over it, and ſerve it up.

You muſt be ſure, that you let not your Ragoo boil after you have put in your Cray-fiſh Cullis, for if you do, it will turn; therefore only keep it over hot Embers.

You may alſo uſe to this, at other times, a Ragoo of young Onions or Cucumbers, Celery or Succory; of the making of which Ragoos, you will find in the Article for Ducks.

34. A Crayfiſh-cullis.

TAKE a roaſted Capon, and pound it very well in a Mortar, put it into a Stew-pan, toſs up ſome Cruſts of Bread in melted Bacon, and when they become very brown, put to them ſome Muſhrooms, Cives, Parſley

and Basil all shred very small; mix all these with your pounded Capon, and make an End of dressing them over the Furnace: Put in strong Broth, and strain it.

35. To roast a Capon with sweet Herbs.

WHEN you have drawn your Capon, put your Finger between the Skin and Flesh to loosen it; take grated Bacon the Quantity of two Eggs, and add to it, one Truffle, one Mushroom, a little Parsley, garden Basil and Cives, all shred fine; season these with Salt, Pepper and Spices; mix these well, and put them between the Skin and Flesh of your Capon, and sew up the End; then bard the Capon with Slices of Veal and Ham, putting a little sweet Herbs, Salt and Pepper between; then wrap it up in Sheets of Paper, and put it on the Spit and roast it. Against it is roasted, make a Ragoo of Veal sweet Breads, fat Livers, Mushrooms, Truffles, Morils, Artichoke-bottoms, Asparagus-tops in their Season, which you toss up with a little melted Bacon, and strengthen with a good Gravy; take off the Fat, and thicken it with a Cullis of Veal and Ham, put your Capon in a Dish, pour on your Ragoo, and serve it up. After the same Manner you may dress Chickens, Ducks, Pheasants, Partridges or Pidgeons.

36. To dress a Capon with Oisters.

FIRST dress your Capon *A la Braise*; then set some Mushrooms and Truffles a simmering in Veal-gravy over a Stove, and, and thicken it with a Cullis of Veal and Ham; then give your Oisters 2 or 3 Turns in their own Liquor over the Fire, to blanch them, but do not let them boil; take them off, clean them well, and put them into the Ragoo you have prepar'd, set it over the Fire to heat, but do not let it boil; take up your Capon, let it drain, then lay it in your Dish, pour on your Ragoo, and serve it warm.

37. To roast a Capon with Oisters and Chesnuts.

BOIL a dozen large Chesnuts 'till they are soft, then peel them and put them into Claret-Wine warm'd, and

and as many large Oiſters parboil'd, ſpit the Capon, put theſe into the Belly of it, and ſtop them in with Butter, roaſt it at a quick Fire, baſte it with ſweet Butter, and when it begins to drip, preſerve the Gravy; then take half a Pint of Claret, put into it fifteen or twenty boil'd Cheſnuts, as many large Oiſters, a piece of freſh Butter, a little groſs Pepper, ſtew all theſe together till half be ſtew'd away; when your Capon is ready, put the Gravy into the Sauce, Bread up the Capon, and diſh on the Sauce.

38. A Capon larded with Lemons.

LET your Capon be firſt ſcalded, then take a little Duſt of Oatmeal to make it look white; then take a Pint of Mutton-broth, a Bunch of ſweet Herbs, two or three Dates cut long ways, ſome Currants parboil'd, a little whole Pepper, a Blade of Mace, and a Nutmeg, thicken it with Almonds, ſeaſon with Sugar, Verjuice, and a little Butter; then take up the Capon, and lard it with thick Lardons of Bacon and preſerv'd Lemon, boil it, then put it in a deep Diſh, and pour the Broth upon it, garniſh it with preſerv'd Barberries and Sippets.

39. To dreſs a Capon with Peas

TAKE a fat Piece of Beef, boil it with a Capon, a Piece of Bacon, and a little Salt, and when the Capon is almoſt boil'd, take it out, and bruiſe ſome Peas, and put them a boiling in the Broth; then take up your Beef, put in your Capon again, when all is enough take up your Peas, ſtrain them, and put them into a Sauce-pan to boil by themſelves, diſh your Capon, pour your ſtrained Peas over it, and ſerve it up.

40. To fricaſſee a Capon.

Your Capon muſt be firſt, either boil'd or roaſted, and cut up, and the Pinions muſt be taken from the Wings, and the Brawn from the Joints. Being thus cary'd to lie orderly in the Pan, take the Yolks of five Eggs, ſome minc'd Thyme, and ſlic'd Nutmeg, mingle them well, and put them into the Pan, with clarify'd Butter half hot, and fry them till they are

yellow, then turn them; then put the Yolks of three Eggs, an Onion cut in quarters, Anchovies, and a little grated Nutmeg into ſome White-wine, ſtrong Broth or Gravy; then pour out what Liquor is in your Pan, and put to it a Ladleful of Butter; put this Layr into your Pan, and keep it continually ſhaking over a ſlow Fire, till it grows thick (if it grow too thick it may be thinn'd with White-wine); then put your Fowl into a Diſh, pour in your Sauce, garniſh it with Slices of Lemon, and hard Yolks of Eggs chopt ſmall, and ſerve it up.

41 To make a Capon-paſty.

ROAST your Capon, let it be cold, take the Fleſh from the Bones and ſlice it, but keep the Thighs and Pinions whole. Add to the Fleſh of the Capon, three Pair of Lambs Stones, four ſweet Breads, and half a Pint of Oiſters; ſeaſon them with Salt, Cloves, Nutmeg and Mace, ſweet Marjoram, Penny-royal and Thyme minced; lay a Sheet of Paſte in your Paſty-pan, and lay the Thighs and Pinions on the bottom, and ſtrew a minc'd Onion upon them; then lay on the Fleſh of your Capon, and the ſweet Breads and Lambs Stones upon that, and the Oiſters cut in halves; and over theſe lay a Handful of Cheſnuts boil'd and blanch'd, and put Butter upon them, cloſe up your Pan and bake it; then put in Gravy, ſtrong Broth, drawn Butter, Anchovies diſſolv'd, and ſome grated Nutmeg, garniſh it with Slices of Lemon, and ſerve it up. After the ſame Manner, you may bake a Turkey.

42. To make a Capon-Pudding.

ROAST a Capon, take out the Meat of the Breaſt, mince it ſmall, then cut Hogs Feet very thin, put theſe into a Sauce-pan, with a Couple of roaſted Onions; then pound them in a Mortar, with ſweet Herbs and ſhred Parſley, ſeaſon'd with the uſual Spices, and mixt with the Whites of two or three Eggs beaten. Beat up the Yolks of twelve Eggs in a Quart of Milk, boil it to a Cream; then mix all together, and give it a Warm over the Fire. Put theſe into Guts, as you

do

do Marrow-puddings: Blanch them off in Water and Milk with Slices of Onions; when you uſe them, dawb a Sheet of Paper with Hogs Lard, lay it on a Gridiron, broil your Puddings on it, over a gentle Fire, and ſerve them.

43. To make a Capon-Pye.

PARBOIL a Capon, and lard it with large Lardons, ſeaſon'd with Salt, Pepper, Spices, ſweet Herbs, Cives and Parſley minc'd. Pound the Liver in a Mortar with Truffles, Cives and Parſley, ſeaſon'd with Salt, Pepper, Spices and ſweet Herbs; pound all well together, and farce the Body of the Capon with it. Lay a Paper at the bottom of your Pye; let the Cruſt be pretty thick; lay pounded Bacon in the bottom of the Pye, ſeaſon'd with Salt, Pepper, Spices, and ſavoury Herbs; then lay in your Capon, and ſeaſon it over as you did under, and lay on them Slices of Veal, and on them thin Slices of Bacon with ſome ſweet Butter; then cloſe up your Pye, and let it ſtand in the Oven two or three Hours. While it is baking make a Ragoo as follows; peel and waſh Truffles, cut them in Pieces, put them into a Sauce-pan; put to them a little Veal-gravy, and let them ſtew over a gentle Fire; when they have ſtew'd enough, put in ſome Cullis of Veal and Ham, and a little Eſſence of Ham to thicken it. When the Pye is bak'd, pull the Paper off the bottom, cut up the Lid, take out the Bacon and Veal, ſkim off all the Fat, pour in the Ragoo of Truffles, and ſerve it up for a firſt Courſe. It may alſo be ſerv'd up with a Ragoo, either of Cray-fiſh or Oiſters, inſtead of Truffles.

44. To ſouce a Capon.

TAKE a full-bodied Capon, prepare him as for the Spit, then lay it in Soak four Hours with a Knuckle of Veal well jointed; then boil them with a Gallon of Water, ſcum it well, put in five or ſix Blades of Mace, two or three Races of ſlic'd Ginger, three Fennel and three Parſley-roots: When the Capon is boil'd, take it up, and put to your ſouc'd Broth, a Quart of White-wine,

boil it till it is a Jelly; then put it into an earthen Pan, and put your Capon into it, with three Lemons ſlic'd; then cover it cloſe for uſe. When you ſerve it, garniſh with Barberries, Slices of Lemons, Nutmeg, Mace, and ſome of the Jelly.

45. To dreſs Cardoons.

PICK them, cut them in Pieces, and waſh them, then blanch them in Water with a little Salt, Slices of Lemon, Beef, Suet, and Bards of Bacon; drain them and put them into a Stew-pan, with good Gravy, ſome Marrow cut ſmall, a Bunch of ſweet Herbs, and a little grated Cheeſe; then ſeaſon and ſtew them: When they are tender take off the Fat, brown them with a hot Fire-ſhovel, put a little Vinegar or Verjuice to them, and ſerve them up hot in Plates or little Diſhes.

46. To make a Ragoo of Cardoons.

HAVING pick'd and clean'd your Cardoons, boil them in a large Pot half full of white Wine, with a Lump of Butter work'd up with a little Flour, Salt, an Onion ſtuck with Cloves, and two or three Slices of fat Bacon, but do not put in the Cardoons till the Water boils; when they are ſomething more than half boil'd take them up, and let them drain, then ſet them a ſimmering in a Sauce-pan over a gentle Fire, with ſome thin Cullis of Veal and Ham; when they are enough, ſet them over a Fire, and when the Cullis is pretty well boil'd away, put in a bit of Butter as big as a Walnut, work'd up with a little Flour, and keep it moving till the Butter is melted.

47. To boil a Carp.

SCALE it, gut it and ſave the Blood in Claret, then boil it in a good Reliſh'd Liquor half an hour, make Sauce with the Blood, Claret and good Strong Gravy, three or four Anchovies, a whole Onion, Shalots ſhred, a little whole Pepper, a blade of Mace, a Nutmeg quartered, let all theſe ſtew together; then melt the Butter, thicken it, let your Fiſh be well drain'd, put to the Sauce and add ſome Juice of Lemon.

48. To

48 To broil a Carp.

WHEN your Carp is prepar'd, rub it over with melted Butter and ſtrew it with Salt, then lay it on the Gridiron: In the mean time prepare a Sauce of drawn Butter, Anchovies, Capers, Vinegar and ſlic'd Lemon, ſeaſon'd with Pepper Salt and Nutmeg.

You may alſo ſerve it with a Sauce made of freſh Butter, Pepper, Salt, Parſley and Cives ſhred ſmall and Fiſh broth or a thin *Puree*: Toſs up all theſe in a Stew-pan, put your Carp into it and ſerve it up with Juice of Orange.

49 To make a Bisk or Pottage of Carps.

PROVIDE a dozen of ſmall Carps and one large one, draw them, take out the Milts, flay the ſmall Carps, cut off their Heads, take out their Tongues, pick the Fleſh from the Bones, put to it a dozen large Oyſters, and the Yolks of three or four hard Eggs; ſeaſon with Salt, Cloves and Mace, maſh theſe all well together, and make it into a ſtiff Paſte, with the Yolks of Eggs. Roll the Paſte up in Balls, lay them in a Stew-pan, put to them the Tongues and Milts of your Carps, three or four Anchovies. and twenty or thirty large Oyſters, with about half a pound of freſh Butter, a little White Wine, a whole Onion and the Juice of one or two Lemons, and ſet them over a gentle Fire to ſtew. In the mean time ſcald and draw your large Carp, lay it with the Heads of your other Carps in a deep Pan, pour to it ſo much White-wine Vinegar as will cover it and be ſufficient to boil it in; ſeaſon it with Salt, Pepper a race of Ginger, whole Mace, an Onion or two and a Lemon ſhred, put in alſo a bunch of ſweet Herbs, let your Carp lye in this for half an Hour. Put this Liquor with the Seaſoning into a Stew-pan, lay in your Carp, when it boils, let it ſtew gently, and after ſome Time put in your Heads. When it is ſtew'd enough take it off and let it ſtand by in the Stew-pan, then to dreſs your Bisk, ſet a large Silver Diſh over a Chaffing-diſh, put in Sippets, and a Ladleful of Broth, then lay your Carp in the middle of the

Diſh, with the Heads of the other twelve Carps round it, and the Milts, Tongues and Oyſters, then pour in the Liquor in which the Balls, Tongues &c, were ſtew'd and ſqueeze in the Juice of a Sevil Orange or Lemon; Garniſh with Slices of Orange or Lemon, and pickl'd Barberries, and ſerve it up to table.

50 **To dreſs a Carp** au Court-boullon

WHEN the Carp is ſcal'd and drawn, pull out the Fins, put it in an Earthen pan, and throw ſome ſcalding hot vinegar, and Salt upon it. Boil it in White-wine and Vinegar, with Butter, Pepper, Onion, Cloves, and a Bay leaf, when it is boil'd garniſh with Parſley, ſerve it up in a clean Napkin for the firſt Courſe.

51 **A Carp in** a demi Court-bouillon

CUT the Carp into four Quarters, leaving the Scales on, then boil it in Wine, a little Vinegar and Verjuice, Salt, Pepper, Cloves, Nutmeg, Chibbols, Bay leaves, Burnt butter and Orange peel: Boil the Broth till there is but a ſmall quantity left; put in ſome Capers, and when you ſerve it, garniſh with Slices of Lemon.

52 **To make a Florendine of Carps.**

TAKE the Yolks of half a dozen Eggs, and three quarters of a pound of Butter, and work them up in a quarter of a peck of Flour; dry it, add as much Water as will make it into a Paſte, make it up as near as you can in the Form of the Fiſh. Scale a Carp alive, ſcrape off the ſlime, draw it, take away the guts and Gall, ſeaſon it lightly with Salt, Pepper and Nutmeg, put the Milt into the Belly, lay it into the Pye; lay on it Dates ſliced in halves, Barberries, Raiſins, Orange and Lemon ſliced and Butter, cloſe it up, bake it; when it is almoſt bak'd, Liquor it with Butter, Claret, White-wine Verjuice and Sugar. Ice it over and ſerve it up hot.

53 **To fry a Carp.**

SCALE it, draw it and ſlit it in two, ſtrew it over with Salt and drudge it well with Flour, then fry it

in

in Clarified butter. When it is fry'd, you may either ſerve it up dry, to be eaten only with the Juice of Orange; or you may make for it a Ragoo of the Milts of Carps or other Fiſh, Muſhrooms, and Artichoke bottoms: Fry ſome thin ſlices of Bread and put them into the Sauce; put in alſo ſome Capers and ſliced Onion; and boil them together. Put your Carp into the Diſh, pour the Ragoo upon it, garniſh it with ſlices of Lemon and fry'd Cruſts of Bread and ſerve it up.

54. To haſh a Carp.

LET the Carp be ſcal'd, skin'd and bon'd; haſh the Fleſh; put it into a Sauce-pan; and dry it over the Fire till it grows white; then lay it on the Table; take Muſhrooms, Truffles, Cives and Parſley, ſhred them very ſmall mix them together and put to it, ſet ſome freſh Butter in a Sauce-pan over a ſtove, put a little Flour to it and make it brown; then put in your Haſh, let it have two or three Turns over the Fire; ſeaſon it with Pepper, Salt, and a Slice of Lemon, moiſten with good Fiſh Broth and thicken with three Spoonfuls of a Cullis of cray Fiſh or other Fiſh, then ſerve it hot for a firſt Courſe.

After the ſame manner are haſhes made of Rabbets, Trouts, Salmon, and all white Fiſh.

55. To marinate a Carp.

SCRAPE, waſh, cleanſe and dry your Carp, ſplit it down the back, flour it and fry it criſp in Sallet Oil then lay it in a deep Diſh; then put White-wine vinegar into a Pipkin, with Salt, Pepper, ſlic'd Ginger, Nutmeg, whole Cloves and large Mace, with a bundle of all ſorts of ſweet Herbs, boil all theſe together a little and pour it on your Fiſh, then preſently cover it cloſe, for two Hours, then lay ſome Slices of Lemon on it, and keep them cloſe cover'd for Uſe.

56. To ſtew Carps a la Royale.

WASH them, gut them, lay them into a Marinade of Claret, Salt, Vinegar, whole Spice, whole Onions, Lemon-peel ſhred, and Horſe-radiſh ſcrap'd: Then ſet them a ſtewing gently for three quarters of an Hour; then

then beat ſome Butter up in a a Sauce-pan, with ſome of the Fiſh-broth, a couple of Anchovies, Shrimps and Oyſters. Diſh your Carps on Sippets, pour this Sauce over them; garniſh the Diſh with the Milts, Slices of Lemon and Horſe-radiſh.

57. To roaſt a Carp in the Oven.

TAKE a live Carp, draw it, waſh it, take away the Gall, Milt or Spawn. Then make a Pudding of Almond-Paſte, grated white Bread, Salt, Cream, grated Nutmeg, raw Yolks of Eggs, candied Lemon-peel, Carraway-ſeeds, make it ſtiff, and put it through the Carp's Gills into the Belly. Then lay ſome ſmall Sticks croſs a Pan, and lay the Carp upon the Sticks, and put it into an Oven. Make a Sauce of White-wine or Claret, and the Gravy that drop'd from the Carp, with a couple of Anchovies diſſolv'd in it; add ſome grated white Bread, then beat it up thick with ſome Butter and the Yolks of Eggs; diſh your Fiſh, pour this Sauce upon it, and ſerve it up.

58. To roaſt a Carp.

TAKE a large fat Carp, make a Farce with the Milt, the Fleſh of Eels, Muſhrooms, Cheſnuts, Chippings of Bread, Anchovies, Onion, Parſley, Thyme, and Sorrel; ſeaſon all theſe with Pepper, Salt, and beaten Cloves, to which put ſome good freſh Butter: With this ſtuff the Body of your Carp, and ſew up the Slit; then ſtick it with Cloves and Bay-leaves, and wrap it up in Paper well butter'd, faſten it upon the Spit, and keep continually baſting with warm Milk or White-wine. When it is roaſted, ſerve it up with a Ragoo of Muſhrooms, the Milts of Carps, Truffles, Morils, and Aſparagus tops.

59. To dreſs a Carp a la daube.

TAKE a pair of Soles, and a Pike, bone them, and make a Farce of the Fleſh of them, haſhing it together very ſmall, with a few Cives, Salt, Pepper, Spice, Nutmeg, freſh Butter, and ſome Crumbs of Bread ſoak'd in Cream; thicken the Farce with the Yolks of Eggs. Then take the Carp, fill the Body of it with

with this Farce, and ſet it a ſtewing in an Oval Stew-pan over a gentle Fire, in White-wine ſeaſon'd with Salt, Pepper, Cloves, good freſh Butter, a Bunch of ſweet Herbs, and Slices of Lemon. While it is ſtewing, prepare a Ragoo of Milts of Carps, and Tails of Cray-fiſh, Muſhrooms, Truffles, Morils, and Artichoke bottoms; let theſe be well ſeaſon'd and toſs'd up in a Sauce-pan with freſh Butter; put to it a Cullis of Cray-fiſh. Lay your Carp in an Oval Diſh, pour on it your Ragoo, and ſerve it up.

60. To make a Carp Pye.

TAKE a couple of Carps, and a large Eel, skin it and bone it, mix it with a good quantity of grated Bread and a few ſweet Herbs, and the Yolks of hard Eggs; then take ſome Anchovies, and a quarter of a Pint of Oyſters, and cut them very ſmall; then ſeaſon it pretty high with Pepper, Salt, Nutmeg, Mace, Cloves, and a little Ginger, half a Pound of Butter, and the Yolks of five hard Eggs, and work it together as you do Paſte: Then cut your Carps in three or four Pieces, fill their Bellies with forc'd Meat, and ſeaſon your Carps with theſe things, Spice and Herbs, ſo put them into the Pye; and what it does not hold lay in Balls about it, with Oyſters and Butter about them; cloſe it up and bake it, letting it ſtand an Hour and half. After it comes out, beat three or four Eggs, and put them in, give them a ſhake or two, and ſerve it up.

61. Another Way.

GUT your Carps, ſcale and ſcald them, lard them with Lardons of Eels; ſeaſon your Carps with Salt, Pepper, Nutmeg, Cloves, Butter, and a Bay-leaf; raiſe the Pye long-ways the length of your Carp; (if you pleaſe, you may farce the Belly of the Carps with a Farce made of Muſhrooms, Artichoke bottoms, Oyſters, Carps Milts, Truffles, Morils, and Tails of Cray-fiſh, ſeaſon'd well, and toſs'd up in a Sauce-pan with ſweet Butter;) lay them in, put on the Lid, bake it in a moderate Oven; when it is half bak'd,

pour

pour in a Glaſs of White-wine; and when it is bak'd enough, cut it open, take off all the fat, and pour in a Ragoo of Oyſters, and ſerve it up for a firſt Courſe.

62. To make a Carraway Cake.

DRY a quarter of a peck of fine Flour in an Oven; rub a Pound and half of freſh Butter in it, 'till it is crumbled ſo ſmall that none of it is to be ſeen; then take half a dozen ſpoonfuls of Roſe-water, half a Pint of Canary, half a Pint of Cream, and three quarters of a Pint of new Ale Yeaſt, and the Whites of two and Yolks of four Eggs; mix all theſe well together, let it lie before the Fire, and when you go to make it up, put in a Pound and half of Naples Biskets, and three quarters of a Pound of Carraway Confects, and bake it. Let it ſtand an Hour and half.

63. A Carraway Cake without Yeaſt.

TAKE two Pound and half of Flour, and two Pound of ſingle refin'd Sugar, pounded and ſifted; mix theſe with half a Pound of Carraway-ſeeds; add to it two Pound of Butter, which work in four ſpoonfuls of Orange-flower Water, 'till it is thoroughly mixed, and looks like Cream; break ten Eggs, keep out half the Whites, beat them well, and as you beat them, put in three or four ſpoonfuls of Sack; ſtrew the Flour, Sugar, and Seeds into the Butter, Eggs, &c. by little and little; put in half a Pound of Citron, Orange, and Lemon-peel, keep beating your Cake 'till it goes into the Hoop, and let the Fierceneſs of the Oven be over before the Cake goes in, that it be not ſcorched.

64. To make Carraway Confects.

HAVING a deep Braſs-pan with Handles, tinn'd over, with a Slice and Ladle of the ſame Metal, ſet it over a Chafing-diſh of Coals; put into the Pan three Pound of double refin'd Sugar in fine Powder, with a Pint of Roſe or Spring-water, ſtirring it till it is moiſtened, and ſuffering it to boil; then take half a Pound of Carraway-ſeeds well cleanſed and dry'd; then

then from your Ladle let the Sugar or Syrup drop upon the Seeds, continually moving or ſhaking the Baſon in which they are; between every Coat dry and rub them as well as may be; and when they have taken up the quantity of Sugar or Syrup, and by Motion or Shaking are rolled into Form, dry them before the Fire, or in an Oven.

65. To make a Carrot Pudding.

BOIL a couple of middling Carrots 'till they are three quarters boil'd; then ſhred them very ſmall, and mix them with an equal quantity of grated Bread, and a Pound of Beef Suet ſhred ſmall, ſome Cream, half a dozen Eggs, half a Nutmeg, a little Salt, and Sugar to your Palate, either boil or bake it. If boil'd, ſauce it with Butter, Lime-Juice, and Sugar.

66. Another Way.

TAKE half a Pint of Cream, two Penny Loaves grated, and a quarter of a Pound of Beef Suet, and as much red Carrot well boil'd, a little Roſe-water, a little Canary, the Yolks of four and Whites of two Eggs, a quarter of a Pound of melted Butter, a ſpoonful of Flour, and Sugar to your Palate, ſtir them well together; let it be pretty thin, butter a Diſh, put it in and bake it: When it is bak'd, turn it into a Diſh the bottom upward, ſauce it with Butter, Sugar, and Lime-Juice.

67. To make Carrot-Soop.

BOIL your Carrots, cleanſe them, beat them in a Mortar or wooden Tray, put them into a Pipkin with Butter, White-wine, Salt, Cinnamon, Sugar, ſlic'd Dates, boil d Currants, ſtew theſe well together, diſh them on Sippets, garniſh with hard Eggs in halves, or quarters, and ſcrape on Sugar.

68 Caſſeroles.

CASSEROLES are ſo called from *Caſſerole*, a Stew-pan in *French*, and are us'd either for Side-diſhes or Potages.

69. To make a Caſſerole for a Side-diſh.

TAKE a pretty large Loaf, chip'd on the under but not the upper Side, waſh it over with Eggs, and toaſt it at the Fire on the crummy Side. Make a Hole at the bottom, and take out the Crumb. Make a Haſh of roaſted Chickens, fat Pullets, or ſome other ſort of Roaſt-meat, mince it well, and ſtew it with good Gravy. When it is enough, put it into the Loaf with a Spoon, and add ſome Cruſts of Bread, and ſo proceed 'till you have fill'd the Loaf with the Haſh and ſmall Cruſts. Then take a Stew-pan about the Size of your Loaf, and put in ſome Bards or thin Slices of Bacon, and afterwards the Loaf the bottom downwards. Let it lye and ſoak in good Gravy, but not preſs'd, but that you may keep it whole. Turn it carefully into a Diſh the bottom upwards, that you do not break it, take away the Bacon Bards, drain off the Fat, pour on a Ragoo of Veal Sweet-breads, Truffles and Artichoke Bottoms; garniſh with ſmall Aſparagus tops, and ſerve it up.

70. A Caſſerole with Rice.

BOIL Rice; make a Ragoo with Muſhrooms, Veal Sweet-breads, Cocks-combs, Artichoke bottoms, Truffles, and Morils. Then make an Eſſence with Wine, Cloves, ſweet Baſil, and two or three Cloves of Garlick: Boil all theſe together, ſtrain them, and pour the Liquor into the Ragoo. If you have any Fowl to be ſerv'd up with your Soop, put it into a Diſh convenient, put the Ragoo upon it, put the Rice upon it, leaving a little Fat at top to cauſe it to come to a Colour in the Oven, bake it. Let it be ſerv'd up hot to Table.

71. To make a Ragoo of Celery.

AFTER you have boil'd your Celery in a white Water, ſqueeze it well, put it into a Sauce-pan with ſome thin Cullis of Veal and Ham, and ſet it over a Fire to ſimmer; when it is enough, put in a bit of Butter as big as a Walnut, work'd up with a little Flour, then add a Drop of Vinegar, and ſerve it up.

72. To

72 To ſtew Celery.

BOIL it, then throw it into cold water, drain it well, ſqueeze out the Water with your Hand, then put it into a Sauce-pan with a Piece of Butter, a little Flour, a little bit of Bacon ſtuck with half a dozen Cloves, and a Blade of Mace, put to it as much Veal Broth as will cover it, a little Salt and Pepper, when the Broth has boil'd down with your Celery as thick as a Cream, then pour over it a little drawn Butter and ſhake the Sauce-pan 'till it leers together like a Fricaſſy, then ſlide it into your Diſh, taking out the Bacon and Mace; garniſh with Toaſts of Bread, or fry'd Bread about three Inches long and two Inches broad.

73 To make artificial Cheeſe

TAKE a Gallon of new Milk, two quarts of Cream, Nutmegs, Mace and Cinamon, broken in Pieces at diſcretion; boil theſe in the Milk, then put in eight Eggs, and ſix or eight Spoonfuls of Wine-Vinegar to turn the Milk; boil it 'till it comes to a tender Curd, tye it up in a Cheeſe-cloth and let it hang ſix or eight hours to drain; then open it, take out the Spice ſweetten it with Sugar and Roſe-water; put it into, a Cullender, let it ſtand an hour more, then turn it out and ſerve it up in a Diſh with Cream under it.

74 To toaſt Cheeſe.

GRATE fat *Cheſhire* Cheeſe, take the Yolks of a couple of Eggs, and a Penny white loaf grated; add to theſe a quarter of a pound of Butter; Pound them all in a marble Mortar; then having toaſted ſome Bread, ſpread this Compoſition upon it, lay the Toaſts in a Diſh, cover it with another, and ſet them with Fire both under and over, or in a *Dutch* ſtove; and when they are grown brown ſerve them up.

75 To make freſh Cheeſe.

TAKE two quarts of raw Cream, ſweeten it with Sugar, boil it a while, then put in ſome Damask Roſe-water, keep it ſtirring, that it may not burn to, when it is thickened and turn'd take it off from Fire; waſh, the

the Strainer and Cheese fat with Rose-water; then ro your Curd to and fro in the Strainer to drain the Whey from it, then put the Curd with a Spoon into the Fat; as soon as it is cold, slip it into the Cheese dish with some of the Whey, and serve it up.

76 To make Cheese Cakes.

BEAT six Eggs very well, add fine Flour while you are beating of them, so much as will make them thick, then add half a dozen more, and beat them all together; then put two quarts of Cream on the Fire with half a pound of Sweet Butter, and when it begins to boil, put in your Eggs and Flour, stir them well together, let them boil till they are thick, then put in Salt, Sugar, Cinnamon and Currants put this into your Coffins and set them into the Oven.

77 Another Way.

BOIL two quarts of Cream, beat the Yolks of four Eggs and put them into the Cream before you set it on the Fire, let it boil till it comes to be a Curd. Blanch some Almonds and beat them with Orange flower water and put them into the Cream, adding some Naples bisket and Green Citron shred small, sweeten with Sugar that has Musk Plumbs ground in it, and bake them in a Moderate Oven.

78 Another Way.

TAKE three quarts of Milk, with Rennet pretty cold, and when it is tender come, strain the Whey from it in a Strainer, then press your Curd, and shift it into dry Cloths 'till it will wet them no longer, then pound it in a Stone Mortar 'till it looks like Butter, pound half a pound of Almonds with Rose-water, mix them with a pint of Cream and the Yolks of ten Eggs three quarters of a pound of Sugar and a Nutmeg. Mix all together, fill your Coffins, put them in the Oven they will be bak'd in half an hour.

79 To season Cheese-Cakes.

TAKE a Gallon of New Milk warm from the Cow, set it with a Spoonful of Rennet; and as soon as it comes; strain the Rennet from the Curds; rub them

through a Range with the back of a Spoon; ſeaſon them with half a quarter of an Ounce of Cloves, Mace, and Cinnamon beat fine, a little Salt, half a Pound of Sugar, a little Roſe-water, half a Pint of Sack, half a Pound of Butter melted thick; beat in half a dozen Eggs, leaving out three of the Whites; put in a Pound of Currants, and it is fit for uſe.

80. Another Way

To a Pound and half of Cheeſe-curd, put ten Ounces of Butter, beat them together 'till all looks like Butter; then beat a quarter of a Pound of Almonds with Orange-flower Water, and put to the Curds; add a Pound of Sugar, eight Eggs, leaving out half the Whites, a little Cream, and a little beaten Mace: Beat theſe all together for a quarter of an Hour, and bake them in Puff-Cruſt in a quick Oven.

81. To candy Cherries.

TAKE Cherries not full ripe, ſtone them, and put them into Sugar boil'd to a Candy Height, or rather pour the Sugar upon them, moving them gently; let them ſtand 'till almoſt cold, then take them out and dry them by the Fire.

82. A Conſerve of Cherries.

STONE your Cherries; ſcald them in Water, dry them well; take Sugar boil'd to the third Degree call'd Blown, and put in the groſs Subſtance of the Fruit, tempering it well with Sugar: Then work your Sugar round about the Pan; and when an Ice riſes at the top, pour the Conſerve out into your Moulds.

82. Cordial Cherry-water.

TAKE ſix Pound of Cherries, either red or black, ſtone them and put them into three Quarts of Claret, and a Quart of Brandy, with two Nutmegs, an Ounce and half of Cinnamon bruiſed; add of Sweet Marjoram, Balm and Roſemary, all together two handfuls; let them digeſt in an earthen Veſſel for a Month, ſhaking them every Day; let it ſettle, and pour off the clear Liquor, ſweeten with Sugar; ſtop

it up close for use; you may hang a Bag of Musk and Ambergreese in it; and when you drink it, you may mix it with Syrup of Clove-gilliflowers, or Syrup of Violets.

84. Another Way.

TAKE a Quart of Aqua Vitæ, an Ounce of ripe Cherries stoned, half a Pound of Sugar, a dozen of Cloves, a small Stick of Cinnamon, and a spoonful and half of bruis'd Anniseeds. Let these stand to infuse in the Aqua Vitæ for a Fortnight, then pour it off into another Glass to be kept for use.

85. To make a Compost of Cherries.

CUT off part of their Stalks, take half a Pound of Sugar, dissolve it in as little Water as will do, boil your Cherries in this, scumming it well 'till the Cherries are soft, and have thoroughly imbib'd the Sugar. If there be too much Syrup, give it some other Boilings, and then pour it on the Cherries.

86. To make Marmalade of Cherries.

TAKE the fairest Cherries, but not too ripe; stone them, set them over a gentle Fire in a Preserving-pan, let them simmer, but not boil; take out some of the Liquor, leaving only just enough to keep them moist; then put in your Sugar, and make them boil briskly; keep strewing Sugar 'till the Colour is very good, then take them off. Mix them well, and put them up in a well glaz'd earthen Pan.

87. Another Way.

STONE your Cherries, set them over the Fire in a Preserving-pan, to make them cast their Juice; then drain them, bruise them, and pass them through a Sieve: Then put the Marmalade into the Pan again, set it over the Fire. Boil Sugar 'till it is well feather'd, allowing a Pound of Sugar to a Pound of Marmalade; mix it well together, let it simmer for some time; then put it up into Pots strew'd with Sugar.

88. To make Marmalade of Cherries rough.

LET your Cherries be ſton'd, then put them into a Jelly-pot, ſtop it up cloſe, and put it into a Kettle of boiling Water; when they are boil'd to pieces, take them out. In the mean time boil ſome Sugar to a Candy height; put your Cherries into it, ſet them on the Fire, keep them ſtirring, make them ſimmer, but let them not boil; when they are enough, put them into Glaſſes.

89 To make Marmalade of Cherries ſmooth.

BOIL them as you do the rough Marmalade; then ſtrain them through a Sieve; then put to them an equal Weight of fine Sugar, boil them both together 'till they be enough, and put them into Pots.

90. To make Marmalade of Cherries ſharp taſted.

TAKE eight Pound of Cherries, ſtone them, put to them two Quarts of the Juice of Currants; ſet them over the Fire in a Preſerving-pan, maſh them well like a Paſte, the wateriſh part being dry'd away, boil ſix Pound of fine Sugar to a Candy height, put your Cherries into it, boil them together till they come to a body; then put it up into Pots or Glaſſes; and when it is cold, tye it over with wet Papers, and dry ones over them.

91. To make Cakes of Paſte of Cherries.

LET the Stones be taken out, then ſtew them in a Stew-pan 'till they have caſt their Juice; then lay them in Order in a Sieve, and let them drain well; then beat them in a Mortar, and ſet them over the Fire again 'till they are thoroughly dry'd: In the mean time bring as many Pounds of Sugar as you have Pounds of Cherry Paſte to its crack'd quality, and pour it upon the Paſte. Then after a while, with a Spoon dreſs your Cakes upon Slates, and ſet them in a Stove.

92. Another Way.

PUT Marmalade of Cherries into a Preſerving-pan, with Sugar brought to a *Feather'd* Quality, tempering it well, 'till it looſens from the bottom of the Pan;

then ſet it on the Fire a while to ſimmer, and dreſs your Paſte in tin Moulds in what forms you pleaſe, and dry them in a Stove with a good Fire.

93. To make a Paſte of Red Cherries.

LET the Cherries be ſtalk'd and ſton'd; then boil them 'till they become very ſoft, and ſtrain the Pulp through a fine Sieve; and to a Pint put a Pound of Sugar; make it ſtiff with the Pap of Apples, and boil it up to a Height; then ſpread it upon Plates, and dry it.

94. To dry Cherries without Sugar.

EITHER draw out the Stalk with the Stone at it, or pulp up the Stalks, that you may ſee the Juice in them; ſet them one by one upright in a Sieve; ſet them in an Oven a little hotter than when you draw Manchet Bread; take care they do not boil over; if they are ready to boil, take them out a little, to cool, and put them in again, and let them ſtand all Night, or all Day: Heat the Oven again, and let them ſtand 'till they are thoroughly dry'd.

95. To preſerve Cherries liquid.

CUT off part of their Stalks, then ſlip them into a Pan of Sugar, boil'd to the third Degree, call'd Blown; give them ten or a dozen, covered Boilings in it, then ſet them by; the next Day drain them, and put them into Sugar, boil'd till it become pearl'd; then you muſt put to them Syrup of Currants of the ſame Quality, to give them a fine Colour; then put them up into Pots for Uſe.

96. To dreſs Cherries in Ears.

OPEN and ſpread your Cherries, join two together ſo that their Skins may remain on the outſide, and the Pulp on the inſide; then add a Cherry of the ſame Nature on each Side, the Pulp of which you muſt lay upon the Skin of the others: Preſerve them as above.

97. To dreſs Cherries booted, or a la royal.

TAKE the fineſt *Kentiſh* Cherries, with ſhort Stalks, and put them into Sugar boil'd to the ſecond Degree, call'd pearl'd; then take other Cherries preſerv'd in Ears,

Ears, and lay upon them, croſs-wiſe, to the Number of three or four more; then ſet them in a Stove to dry.

98. To preſerve Cherries.

TAKE the faireſt Cherries, full ripe; for every Pound of Cherries take a Pound of Loaf-Sugar, lay ſome of it in the Bottom of the Pan; then ſtone the Cherries upon it, and as you ſtone them, ſtrew on them now and then a little Sugar: When you ſet them on the Fire, To every Pound of Cherries put in half a quarter of a Pint of the Juice of red Currants, and moſt of the Sugar, only leave out ſome to ſtrew in as they boil, which they muſt do a good Pace; ſhake them round often in boiling, but do not ſtir them; ſcum them well, and when the Syrup grows thick, and they look deep, pour them out into a Baſon, and ſhake them a good while, to gather the ſcum together, which you muſt take off very clean, and when they are cold, put them into Pots.

99. To preſerve Cherries in Bunches.

TAKE fair Cherries, of a pretty equal Size, and tie them up into little Bunches with Thread, then give them about twenty Boilings in blown Sugar, of the ſame Weight with the Cherries, take them off the Fire, and ſcum them, and when they are cold, put them into a Stove as they lye in the Pan; and let them lye till the next Day; then take them out, and dry them on Slates.

100. To make Cherry Brandy.

TAKE a Gallon of good Brandy, eight Pound of black Cherries, a quarter of an Ounce of Cloves and whole Mace, a handful of Spear-mint, another of Balm, and two handfuls of Clove-gilliflowers; ſteep them all in the Brandy for twenty four Hours; then break the Cherries between your Hands; then ſet them over the Fire a little while, and ſweeten it with Sugar according to your Palate, and ſtrain it for uſe.

101. To make Syrup of Cherries.

CLARIFY the Juice of Cherries, by paſſing them through a ſtraining Bag; and to a Quart of Juice allow

a Pound and half of Sugar boiled to a pearl'd Height when the Syrup is cold, Bottle it for Uſe.

102. To make a Cherry Tart.

STONE two Pound of Cherries, bruiſe them, and ſtamp them; then boil up their Juice with Sugar; then take four Pound more of Cherries, ſtone them, put them into your Tart with the Cherry Syrup; bake your Tart, ice it, and ſerve it up hot.

103. To make Cherry Water.

TAKE Cherries that are thorough ripe, pick them, ſtone them, bruiſe them, and ſteep them in Water, putting a Pint of Water to every good handful of Cherries, and a quarter of a Pound of Sugar to each Quart; ſet them ſome Hours to infuſe, then ſtrain it, and ice it in the Ciſtern; the Manner of doing which, ſee in Letter I under the Article *Ice*.

104. To make Cherry Wine, as in Kent.

TAKE red Cherries, full ripe, ſtalk them, and ſtamp them as Apples, breaking the Stones; then put them into a Tub, and cover them up cloſe for three Days and Nights; then preſs them, and put your Liquor into the Tub again, and let it ſtand for two Days more, cloſe cover'd; then ſcum it carefully, that you do not ſtir it, and pour it off from the Lees into another Tub, and let it ſtand two Days more to clear, then ſcum and pour it off as before: To each Gallon of Liquor put a Pound and half of Sugar, ſtir it well together, and cover it up cloſe, and let it ſtand till the next Day; then pour it off the Lees again, and let it ſtand till the next Day; then pour it off from the Lees again, and put it into your Veſſel: If you ſee the Lees are groſs, you may repeat this the oftener to make it fret. When you have put it up in your Cask, ſtop it up, and let it ſtand eight Months; and when it is fine, bottle it; or elſe draw it off into another Veſſel, and ſtop it up eight Months longer. It ſhould not be drank 'till it is at leaſt a Year old. If it be fine when it is bottled, it will keep ſeven Years.

105. To make Ratafia of Cherries.

TAKE twenty four Pound of ripe Cherries, bruiſe them, put them into a Brandy Cask; then put in alſo four Pound of bruis'd Strawberries, ſix Pounds of Sugar, a Handful of whole white Pepper, four Pennyworth of Cinnamon, twenty four Cloves, and Nutmegs proportionable; the Kernels of your Cherries, and three Gallons of good Brandy: Let the Veſſel ſtand open for ten or twelve Days, then ſtop it up cloſe, and let it ſtand for two Months before you draw it. You may alſo ſteep ſome Rasberries and Strawberries in a Pan by themſelves in Brandy, with Sugar and Cinnamon, to give the Ratafia the Scent of them; or you may make uſe of the Juices of thoſe Fruits for the ſame Purpoſe. You may alſo colour it with the Juice of Mulberries mingled with Brandy, and clarify'd by ſtraining it through a ſtraining Bag.

106. To preſerve black Cherries.

PULL off the Stalks of about a Pound of them, then boil them in fair Water and Sugar, 'till they become as thick as Pulp; then put in your other Cherries, Stalks and all, and to every Pound of Cherries put half a Pound of Sugar, when the Sugar is boil'd 'till it will rope, they are enough.

107. To boil Chickens.

BOIL them in Water as white as you can. Prepare the Sauces. If it be in Summer-time, take ſome of the Broth they are boiled in, put in ſome Claret and large Mace, the Bottoms of three Artichokes, being boil'd and cut into ſquare Pieces, an Ox-palate ſliced thin, Salt and ſweet Herbs, boil all theſe together, beat them up with Butter, and when you have diſh'd your Chickens, run this Sauce over them; lay on the Chickens, Aſparagus boil'd, hard Lettice and a handful of Gooſeberries ſcalded, and ſome Slices of Lemon, and ſerve it up.

If it be in Winter time make this Sauce; take a Pint of White-wine, ſome Verjuice a ſmall Handful of pine Kernels, half a Dozen of Dates, a Bunch of ſweet

Herbs, and half a dozen Blades of Mace; boil all theſe together till one half of the Liquor is waſted away, then beat it up thick with Butter; then diſh your Chickens with Toaſts dipt in *Alicant* Wine, lay them on the Toaſts, pour your Sauce upon them, and upon the Chickens lay Yolks of Eggs quarter'd, Lozenges, Sheeps Tongues fry'd in green Batter, being firſt boil'd and blanch'd; lay over theſe ſome Pieces of Marrow, and ſome pickl'd Barberries, and ſerve them up.

108. To boil Chickens and Aſparagus.

FIRST force Chicken with a good forc'd Meat, and boil them white: Cut your Aſparagus about an Inch long, parboil them in Water, into which put a little Butter and Flour; and when it is parboil'd drain it, then diſſolve a little Butter and Salt gently in a Sauce-pan; being careful that it does not become brown, then put a little minc'd Parſley and Cream, ſome Salt, Nutmeg, Pepper, and a Faggot of Fennel to the Aſparagus; ſtew it over a gentle Fire, ſqueeze in a Lemon, over the Chickens; pour and ſerve them up.

109. To farce Chickens with Anchovies.

RAISE the Skin from the Breaſts of your Chickens with your Finger; then grate ſome fat Bacon, ſeaſon it with Pepper, Salt, two Anchovies, ſome Cives and Parſley ſhred ſmall; mix theſe together, and ſtuff the Chickens Breaſts with it; then tye them with Packthread, wrap them up in Bards of Bacon and Sheets of Paper, ſpit them and roaſt them. In the mean time waſh and bone two Anchovies, mince them very ſmall, and melt them in a Sauce-pan with a clear Cullis of Veal and Ham. Keep the Cullis warm, and when the Chickens are roaſted enough take off the Bards, put them in a Diſh, pour the Cullis upon them, and ſerve them up for the firſt Courſe.

After the ſame manner you may dreſs Capons, Pullets, Partridges, Quails, Filets of Veal, and Mutton with Anchovies.

110. **To dreſs Chickens the** Barbary **Way.**

TRUSS them, break their Bones with a Rolling-pin; farce the Bodies of them with a very high Farce, then boil them in Milk, but put them not in 'till it boils; ſeaſon with high ſeaſoning and ſavoury Herbs; when they are enough, broil them on a Gridiron 'till they are brown, then ſerve them up with a Ramolade.

111. **To broil Chickens.**

TAKE well fed Chickens, ſlit them down the back, and ſeaſon them with Salt and Pepper; broil them over a clear Fire, laying the Inſides next the Fire, ſet your Gridiron pretty high from the Fire. Turn them often, and baſte them very well; ſtrew upon them ſome raſpings of a *French* Roll that it may be criſp; dip a Handful of Sorrel in ſcalding Water and drain it, ſhred a Shalot, a little Thyme and Parſley, put this into a Pint of ſtrong Gravy, thicken it with a bit of burnt Bread; lay the Sorrel in heaps, and ſtrew the Sauce over it, garniſh with Slices of Lemon.

112. **To dreſs Chickens** a la Braiſe.

PARBOIL your Chickens, and lard them with large Lardons of Bacon and Ham well ſeaſon'd; tie them about with a Packthread: Lay Bards of Bacon, and Stakes of Beef well ſeaſon'd in the bottom of a Stew-pan, and ſeaſon them as before directed in other *Braiſes*; then lay in the Chickens with their Breaſts downwards, ſeaſon them above as you do underneath; then lay Stakes of Beef and Bards of Bacon over them, and ſet them a ſtewing with Fire both over and under them; then make a Ragoo of Veal ſweet Breads cut in Pieces, Cocks-combs, Muſhrooms and Truffles ſlic'd; ſeaſon it with Salt, Pepper, and a Bunch of ſweet Herbs, put theſe into a Sauce-pan, ſet it over a Stove, and toſs them up with a little melted Bacon; then add ſome Gravy, and let them ſimmer over a ſlow Fire; and when it is about half done, add ſome Artichoke Bottoms quarter'd and blanch'd, and Aſparagus Tops. When the Ragoo is done take off the Fat, and thicken

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it with a Cullis of Veal and Ham; take up the Chickens, drain them, and put them in the Stew-pan among the Ragoo; take them out, take off the Packthread, and lay them handſomely in the Diſh, pour on your Ragoo, and ſerve them up.

113. **To force Chickens.** Bullion blanc.

Mince the White of their Breaſts with fat Bacon boil'd, the Crum of a *French* Roll boil'd in Milk, and a little Marrow, take the Yolk of one Egg boil'd hard, and the Yolk of another raw; mince all theſe together, and ſeaſon them with Salt, Pepper, Nutmeg, and the Juice of Lemon; lap this up in your Chickens, and bake them; of the forc'd Meat, you may make Patties to garniſh your Chickens, but put neither Bread nor Eggs to your forc'd Meat.

114. **To fricaſſee Chickens.**

WASH your Chickens, and cut them in Pieces, ſet them on the Fire in juſt ſo much Water as will cover them and when they boil ſcum them very clean; then take them up, and ſtrain the Liquor; take part of the Liquor, and ſeaſon it with Salt, Pepper whole and beaten, a Blade or two of Mace, an Onion ſtuck with three or four Cloves, and a little Lemon-peel; then warm a quarter of a Pint of Wine, and put to it; boil the Chickens in all theſe, till they are enough; then put to it three Spoonfuls of Cream mix'd with a little Flour, ſhake it well over the Fire 'till it begins to thicken; then beat the Yolks of two Eggs with a little Nutmeg, and Juice of a Lemon; mix theſe with your Liquor by little and little, that it may not curdle; then put in a good Quantity of Butter, and ſhake it about till it is melted.

115. **Another Way.**

SKIN your Chickens, cut off their Shanks a little above the Joint, and the Pinions of the Wings; then cut off their Legs, and break the Bones with a Rolling-pin, then take them out, and put the Fleſh into Water; then cut off the Wings and Breaſts, and cut the Carcaſſes in Pieces, as you would if it were dreſs'd

for

for eating; put them in Water, and blanch them over a Stove; then put them in cold Water, let them lie a little while, then take them out and drain them: Then ſet a Stew-pan over a Stove, put in melted Bacon and freſh Butter, ſome Veal Sweet-breads, Cocks-combs, Muſhroooms and Truffles, ſeaſon'd with Salt, Pepper, an Onion ſtuck with Cloves, and a Bunch of ſavoury Herbs, put in your Chickens, and toſs them up all to-ther; then put in a little Flour, and give it two or three Turns over the Fire; moiſten with half Broth half Water, and let it ſtand over aſlow Fire: Beat up the Yolks of four Eggs in Cream, ſhred Parſley ſmall, and put in the Eggs. When you have boil'd away enough of the Liquor of the Fricaſſee, put in the Eggs and Cream to thicken it as it ſtands over the Stove; then diſh it in Plates or little Diſhes, and ſerve it up.

116. Another Way.

TAKE three Chickens, take off their Skins, and cut them in Pieces, put them into a Stew-pan, with as much Water and Gravy as will juſt cover them; put in Salt, whole Pepper, a Blade of Mace, an Onion ſtuck with Cloves, and a Couple of Anchovies, and ſtew them; and before they are quite enough, take them up, and fry them in Vinegar; take ſome Parſley, Thyme and Sorrel boil'd green, and ſhred them very ſmall, ſtrain the Liquor they were ſtew'd in, take as much of it as you ſhall need for Sauce, put in the ſhred Herbs, and add half a Pint of thick Cream, with the Yolks of two Eggs well beaten, and ſome Nutmeg grated; ſhake it all over the Fire till it is thick, put in half a Pound of Butter, and ſhake it till it is melted.

117. To roaſt Chickens with Gravy.

TAKE as many Bards of Bacon as you have Chickens, and of the ſame Size; ſeaſon them with Salt, Pepper, Parſley, Cives, and ſavoury Herbs, all ſhred together very fine; then looſen the Skin from the Chickens Breaſts, and thruſt one of theſe ſeaſon'd Slices of Ba-con between the Skin and Breaſt of each; then bind them in with Packthread, then wrap them up in Bards

of

of Bacon. put them on the Spit and roaſt them; when they are done take off the Bards, diſh them, and pour on them ſome Veal-gravy, and ſerve them up in little Diſhes.

119. **To dreſs Chickens with Slices of Ham.**

LET your Chickens be truſs'd, and not blanch'd cut a Slice of Ham for each Chicken, and ſeaſon your Ham with Cives and Parſley ſhred ſmall; then with your Finger looſen the Skins from your Chickens Breaſts, and put the Slices of Ham between Breaſts and Skin; then blanch them before the Fire, wrap them up in Bards of Bacon, tie them about with Packthread, put them on the Spit, and roaſt them; when they are enough take off your Bards, diſh your Chickens, and pour on ſome Eſſence of Gammon of Bacon, and ſerve them up hot for the firſt Courſe. To make the Eſſence, you may ſee in Letter G.

120. **To fricaſſee Chickens with Champaign Wine.**

PREPARE your Chickens, as in the laſt Receipt but one, then put them in a Stew-pan with a little Bacon, a ſmall Quantity of Butter, ſome Truffles ſlic'd, ſome Buttons, Muſhrooms and Cocks-combs, ſeaſon'd with Pepper, Salt, and an Onion ſtuck with three or four Cloves; ſet it all over a Stove, and ſprinkle in a little Flour, and give it two or three Turns, then put in a little ſtrong Broth; take two Glaſſes of *Champaign* Wine, boil it, and put it into the Fricaſſee, ſet it over a gentle Fire; beat up the Yolks of three or four Eggs with good Veal Gravy, and put in a little Parſley fine ſhred; and when as much of the Liquor of the Fricaſſee is waſted, as ſhould be, put in your Gravy and Eggs to it, and when it is thick enough, diſh it, and ſerve it in Plates, and little Diſhes.

121. **To marinate Chickens.**

QUARTER the Chickens, and lay them for two or three Hours, to marinate in Vinegar or Verjuice, and Juice of Lemon, Salt, Pepper, Cloves, bay Leaves and Cives; then make a ſort of clear Paſte or Batter with Flour, White-wine or Water, the Yolks of Eggs, Salt,

and

and melted Butter; beat all these well together, drain your Chickens, and dry them with a Cloth, dip them into it, and fry them in Hog's Lard; and when they are well colour'd, dish them up in the Form of a Pyramid, and serve them up with fry'd Parsley and Slices of Lemon.

121. To dress Chickens the Polish way.

LARD your Chickens with half Bacon and half Anchovies, season'd with savoury Herbs and Spices; then take some blanch'd Bacon, the Chickens Livers, raw Spice, sweet Herbs, and the Yolks of three Eggs, hash them all very small, and make a Farce; then fill your Chickens, spit and roast them, when they are something better than half roasted; heat a Fire-shovel almost red hot, put thereon some Bards of Bacon, and baste the Chickens with it, but take care not to black them; when they are roasted serve them up with a warm Ramolade, which see in Letter R.

122. To stew Chickens.

QUARTER your Chickens, and put them into White-wine and Water, but let there be more Wine than Water, stew them till they are tender; then add a good Quantity of Butter, a Bunch of sweet Herbs and large Mace, and rasp in it a Manchet to thicken it; season it with Salt, Pepper and Nutmeg, and put in some Parsley and Sage if you please; beat some Yolks of Eggs well with the Juice of a Lemon in the Sauce, and lay Marrow on the top of your Chickens, garnish with Parsley and slic'd Lemon, and serve them up.

123. To make a Chicken Pye.

LET your Chickens be seeth'd in half Water, half Milk, flay off their Skins, butter your Dish, and put puff Paste in the bottom, and round it; then lay a Layer of Butter, and a Layer of several sorts of Sweetmeats wet and dry; then truss up your Chickens with their Heads on; season them with Salt, Nutmeg, Cloves and Mace, and a little Sugar, and roll up your seasoning in a piece of Butter, and put it into their Bellies; then put them into the Pye, and lay a Layer of Butter

ter over them; then lay over the Butter a Layer of ſweet Meats, and lay on the Lid; bake it an Oven not too hot.

124. To truſs Chickens, a la Sante Menehout.

DRAW, truſs your Pidgeons, and divide them in two Parts, lard them with large Lardons, ſeaſoned with Salt, Pepper, Nutmeg, ſweet Herbs, Cives, and Parſley ſhred, Then lay in the Bottom of a Stew-pan, Slices of Bacon, and on them Slices of Veal, or Beef, ſeaſoned with the above-mentioned Seaſonings; and alſo Slices of Onions and Carots. Lay in your Chickens, and ſeaſon them as above, and lay over them Onions, Carots, and Parſnip Slic'd, Slices of Beef or Veal, and Slices of Bacon, ſeaſoned as above; cover and ſtew them, with Fire over and under. When they are half enough, put in a Pint of Milk, and a Spoonful or two of Broth; but put the Broth in firſt to moiſten them: When they are ſtewed enough, take them off, and let them ſtand in their own Liquor, till they are cold; then take them up, and drain them. You may ſerve them up cold in Plates, or little Diſhes.

If you would fry them, dip them in beaten Eggs, and drudge them with grated Bread, and fry them in Hogs Lard, till they are brown; then ſerve them up in Plates, or little Diſhes.

If you would broil them, dip them in the Fat, they were ſtew'd in, and drudge them with grated Bread; broil them, and ſerve them up with a Ramolade of Oil, Salt, Pepper, Capers, Anchovies, and Muſtard mixed together, with ſome Cives and Parſly ſhred, into which ſqueeze the Juice of a Lemon, and ſerve them up.

125. To make China Broth.

INFUSE an Ounce of China all Night in two Quarts of Conduit-water; boil a red Cock and a Knuckle of Veal in Spring-water, put in a Sprig or two of Roſemary, two Blades of Mace, half a Score Dates ſton'd, thirty or forty Raiſins, and a Handful of Strawberry-Leaves;

Leaves: Boil theſe over a gentle Fire, till the Fleſh fall from the Bones; then ſtrain it, and put to it your Infuſion of CHINA; boil them gently for half an Hour, and drink it in a Morning.

126. Another Way.

CHIP a quarter of a Pound of China-root thin, put it into three Quarts of Water, ſet it all Night covered over with warm Embers; the next Morning, ſtuff the Belly of a Cock-Chicken full with Parſley, Mint, Raiſins of the Sun ſton'd, Onions ſlic'd thin, and French Barley. Boil it in a Pipkin cloſe covered for ſix or ſeven Hours over a gentle Fire; ſtrain it for uſe.

127. To make Chocolate with Water.

TO a Quart of Water, put a quarter of Pound of Chocolate without Sugar, fine Sugar a quarter of a Pound, good Brandy a quarter of a Pound, fine Flour half a quarter of an Ounce, and a little Salt; mix them, diſſolve them, and boil them; which will be done in ten or twelve Minutes.

128. To make Chocolate Biskets.

SCRAPE a little Chocolate upon the Whites of Eggs, ſo much as will give it the Taſte and Colour of the Chocolate. Then mingle with it powder Sugar, till it becomes a pliable Paſte. Then dreſs your Biskets upon Sheets of Paper, in what Form you pleaſe, and ſet them into the Oven to be bak'd with a gentle Fire, both at top and underneath.

129. To make Milk Chocolate.

TAKE a Quart of Milk, Chocolate without Sugar four Ounces, fine Sugar as much; fine Flour or Starch half a quarter of an Ounce, a little Salt; mix them, diſſolve them, and boil them as before.

130. To make Wine Chocolate.

TAKE a Pint of Sherry, or a Pint and half of red Port, four Ounces and a half of Chocolate, ſix Ounces of fine Sugar, and half an Ounce of white Starch, or fine Flour; mix, diſſolve, and boil all theſe as before. But if your Chocolate be with Sugar, take

double

double the Quantity of Chocolate, and half the Quantity of Sugar; and ſo in all.

131. Chocolate Cream.

BOIL a quarter of a Pound of Sugar in a Quart of Milk, for a quarter of an Hour; beat up the Yolk of an Egg, put it into the Cream, and give it three or four boils. Take it off the Fire, and put in Chocolate, till you have given the colour of Cream: Then boil it for a Minute, ſtrain it through a Sieve, and ſerve it in China Diſhes.

CINNAMON Cream, is made after the ſame manner.

132. To make a Chocolate Tart.

MIX a little Milk, the Yolks of ten Eggs, with two Spoonfuls of Rice-flour, and a little Salt; then add a Quart of Cream, and Sugar to your Palate; make it boil, but take care it do not curdle; then grate Chocolate into a Plate; dry it at the Fire; and having taken off your Cream, mix your Chocolate with it, ſtirring it well in, and ſet it by to cool. Then ſheet a Tart-pan, put in your Mixture, bake it. When it comes out of the Oven, glaze it with powder'd Sugar and a red hot Shovel.

133. To boil a Chub.

PUT juſt ſo much Beer-Vinegar and Water into a Kettle, as will juſt cover the Fiſh; put in a good Quantity of Salt and ſome Fennel. Scale, gut, and cleanſe your Chub, and when the Water boils put it in. When it is boil'd enough, lay it on a Board to drain, let it lye an Hour, pick the Fleſh from the Bones; put it into a Pewter-diſh, over a Chafing-diſh of Coals, with melted Butter, and ſend it very hot to Table.

134. To broil a Chub.

SCALD the Chub, cut off the Tail and Fins, waſh it well, and ſlit it down the middle, gaſh it two or three times on the Back with a Knife, and broil it on a Wood Fire. Baſte it all the while it is broiling, with ſweet Butter and Salt, and Thyme ſhred ſmall.

135. To

135. To roaſt a Chub.

SCALE it, make a Hole as near the Gills as you can, gut it, cleanſing the Throat well; waſh it, fill the Belly with ſweet Herbs, tye the Fiſh to the Spit with Splinters, roaſt it, keeping baſting it with Vinegar and Butter, well ſeaſon'd with Salt, which will dry up the wateriſh Humour with which Chubs abound.

136. To make Cider.

EITHER grind or ſtamp your Apples, preſs them in a Hair Bag; let the Cider ſtand a Day or two in an open Veſſel, not quite full, with an open Bung, till the more groſs Parts ſubſide; then put it up into the Veſſels you deſign to keep it in, leaving about an eighth Part empty: Set them in a Cellar with the Bungs open, or only covered with a looſe Cover, that there may be a free evaporation of the volatile Spirits.

137. Another Way.

TAKE Apples, ſo thoroughly ripe, that they will eaſily fall upon ſhaking the Tree; either grind or pound them, and ſqueeze them in a Hair Bag; put the Juice into a ſeaſoned Cask, and put in a bit of Paſte made up of Flour and Hony, tied up in a thin Rag, let it ſtand for a Week, and then draw it off from the Lees into another ſeaſoned Cask, or you may bottle it up; but then you muſt not ſtop the Bottles for twenty four Hours, and fill them not to the Cork within an Inch or more, leaſt it ſhould fly; when you do cork your Bottles, it will be convenient to open them once a Day for ſome time.

Set it in a warm place, in cold Weather, and ſo you may keep it all the Winter, and if you bottle it for preſent drinking, put in a Lump of Loaf Sugar.

You ought to ſeaſon the Cask with a Rag dipt in Brimſtone ty'd to the end of a Stick, and put in burning into the Bung-hole of the Cask; and when the Smoak is gone, you muſt waſh it with a little warm Liquor that has run through a ſecond Straining of the Murc or Husks of the Apples.

138. Another Way.

If your Apples are Pippins, Pomewaters, Harvey Apples, bitter Sweet-Apples, or other Apples of of a watery Juice, when they are freſh gather'd, then grind or ſtamp them, preſs out their Juice through a Hair-bag; then boil it moderately, and ſcum it as the Scum riſes; let it boil no longer than 'till it comes to the Colour of good Small-beer; let it ſtand 'till it is cold, tun it up, and leave a ſmall Vent-hole; and when it is fine, bottle it up.

139. To make Cider of Codlins, or Summer Cider.

This is call'd Summer Cider, becauſe it will not keep longer than Autumn. Gather Codlins when they begin to be ripe, and lay them in Hay or Straw for three or four Days to ſweat; quarter and core them, grind or ſtamp them, preſs out their Juice thro' a Hair Bag; let it ſtand to ſettle twenty four Hours, then draw it off into another Cask, and let it ſtand for a Fortnight; then bottle it off, and put a Lump of Sugar into each Bottle; let the Bottles ſtand for twenty four Hours uncork'd, then cork them up, and it will be fit to drink in ten Days.

140. To make Royal Cider.

Let your Cider be fine, and paſt its Fermentations, but not very ſtale; and put to it a Pint and a half of Brandy, or Spirits drawn off of Cider, to each Gallon of Cider; and add a Quart of Cider Sweets to every four Gallons more or leſs, according to the Tartneſs or Harſhneſs of the Cider; the Spirits and Sweets muſt firſt be mixed together, and then mix'd with an equal quantity of Cider; then put them into the Cask of Cider, and ſtir all together well with a Stick at the Bung-hole for a quarter of an Hour, then ſtop up the Bung-hole cloſe, and roll the Cask about ten or twelve times to mix them well together. Set it by for three or four Months, then bottle it up, or you may drink it.

141. To make Cider Brandy, or Spirits.

TAKE Eager, very hard or ſowr Cider, (for that yields by much the more Spirits) twelve Gallons; diſtil it as other Spirits are diſtill'd, in a Copper Body and Head, and a refrigeratory Worm running thro' a Cask of cold Water, under whoſe Beak a Receiver is placed. From which, with a gentle Fire draw off two Gallons of Cider Brandy, or Spirits, for the uſe mentioned in the laſt Receipt. You may diſtil on as long as any Spirits will run, for other uſes.

142. To make Cider Sweets.

BEAT forty Whites of Eggs to a Glair, and mix it with eight Gallons of Water; put to theſe half a hundred Weight of Sugar; put half your Sugar into half your Egg-water, hang it over a gentle Fire, and ſtir it about 'till the Sugar is diſſolved; then put in more Egg-water to keep it from boiling too high; ſo putting in a Quart at a time 'till all your Egg-water is put in, ſcum it as it riſes; and when it has done riſing, and the Sweets are clear, add the reſt of your Water, and boil it to the Conſiſtency of a Syrup. You may make a leſſer quantity, according to the ſame Proportion.

143. To make Ciderkin, or Water-Cider.

TAKE a Peck or more of Apples, pare them, core them, and boil them in a Barrel of Water 'till a third part is waſted away, ſtrain it out; and put the Liquor to a Buſhel of ground or ſtamp'd Apples unboiled, let them digeſt for twenty four Hours; preſs out the Liquor, and tun it up; let it ferment; then ſtop it up cloſe, give it Vent now and then, that it may not burſt the Cask; when it is fine, you may either drink it, or bottle it up.

144. Another Way.

CUT half a Buſhel of Apples into Slices, boil them in half a Barrel of Water 'till they are ſoft; let the Water lie upon the Apples for twenty four Hours; then draw off, or ſtrain out the clear, and put this Liquor into three Buſhels of Apples bruiſed

in a Vat, with a Tap at bottom, and draw off the Liquor three or four times a Day for two or three Days; then preſs the Apples in a Hair Bag, and mix the Liquor all together; and when it has done working, put it up in your Veſſels, and ſtop it cloſe.

145. Another Way.

PUT ſome of your Cider (according as you would have it in Strength) to the Murc or Preſſings of your Cider which was preſſed out; let them digeſt together for forty eight Hours; then preſs the Liquor out, and tun it up, and it will be fit to drink in a few Days.

You may make it ſtronger, by adding to it the lees of your Cider, putting them in with the Murc before it is digeſted or preſſed out.

You may alſo boil it as ſoon as you have preſſed it, and hop it as you do Beer, or you may put in Ginger or Bay-leaves, and it will keep the longer.

146. To candy Cinnamon.

CUT your Cinnamon into ſmall Sticks of about an Inch, or Inch and half long; then put them into thin Sugar, and boil them as it were in a Syrup. Then take off the Pan, and ſet it by for five or ſix Hours to ſoak, take them out and lay them on a Wire-grate, dry them in a Stove. When they are half dry, lay them on a Sieve, and dry them throughly in the Stove. Afterwards put them in Order in Tin Moulds, upon little Grates made for that Uſe, and ſet into the Moulds; ſo that there may be three Rows ſet one above another, ſeparated by thoſe Grates. In the mean time, boil Sugar 'till it is *blown*, and pour it into your Mould, ſo that ſome of it may lye upon the uppermoſt Grate; then ſet them in the Stove with a cover'd Fire, and let them ſtand all Night. The next Morning take notice whether the Cinnamon be well coagulated; turn the Mould upſide down, and ſet it into the Stove again with a Plate underneath; and when it is thoroughly drain'd, take out your Sticks of Cinnamon, looſening them by

by little and little gently, then lay them upon a Sieve, ſet them in the Stove, and dry them thoroughly.

147. Eſſence of Cinnamon.

BEAT three Pound of Cinnamon, and ſteep it in a Gallon of warm Water in a Glaſs Veſſel, well ſtopt, for two Days, then put it into an Alembick, and diſtil it with a quick Fire, till you have drawn off three Pints of Liquor; then unlute the Alembick, and pour in your diſtill'd Liquor, and you will find an Oil in the Bottom of the Receiver, which put into a Glaſs Vial, and ſtop it up cloſe; then lute it, and diſtil it over again, and take out the Oil as before, doing this ſeveral times, till you find no more Oil in the Bottom of the Receiver; then remove the Fire, and diſtil the Water left in the Receiver, after the ſame Manner as you rectify Brandy for Spirit of Wine, and you will have an excellent Eſſence of Cinnamon.

148. To make Cinnamon Water.

BRUISE two Pound of Cinnamon, and put it into a Veſſel with a Pint of White-wine, and a Gallon of Roſe-water, ſtop the Veſſel cloſe, and ſet it in warm Water, place it in a Furnace, where the Fire is maintain'd in ſuch a Manner that the Water may continue boiling, and make your Diſtillation.

149. Another Way.

PUT a Pound of good Cinnamon bruiſed to a Gallon of good Brandy, and let it infuſe for three or four Days; then take a Quart of cold diſtill'd Plantane-water, and put it into your Alembick with the Brandy and Cinnamon; you may draw off near as much as you put in; take a Pint of the ſmalleſt, and in it boil a Pound and a quarter of double refin'd Sugar; when it is cold mix it all together, and bottle it up for Uſe.

150. To make Cinnamon Paſtils.

PUT a quarter of an Ounce of Gum-dragant for every Pound of Sugar you uſe into a Pan, to be diſſolv'd in a little Water; when it has ſtood for two or three Days, ſtir it with a Spoon and ſtrain it; put it into a

Mortar with the Whites of a couple of Eggs, and ſome fine ſifted Cinnamon Powder, ſift powder'd Sugar into it by little and little, temper all together 'till the Paſte becomes pliable. Make your Paſtils into what Shapes and Devices you pleaſe, and dry them in a Stove.

151. To make Syrup of Citron.

PARE and ſlice your Citrons thin, lay them in a Baſon, with Layers of fine Sugar; the next Day pour off the Liquor into a Glaſs, ſcum it, and clarify it over a gentle Fire.

152. To make Citron Water.

PARE off the Rinds of Citrons half a Finger thick, and ſlice them thin; alſo ſlice in the Kernels, put them into a Stone Jug, put in as much Sack as will cover them; ſtop the Jug well, and ſet it in a Cellar for five Days, then diſtil it in a Glaſs, pound ſome Sugar Candy fine, and put it into the Bottle you diſtil it into; put in alſo ſome Amber-greeſe; draw it off by ſeveral Runnings, and mix them afterwards as you think fit.

153. To make Cluet of a Hare.

CUT off the Legs and Wings, and cut the Body in Pieces; then lard them with Bacon, and toſs them up with melted Bacon, put them into ſtrong Broth and white Wine, and ſtew them, ſeaſoning it with Salt, Pepper, a Nutmeg, a Bunch of Herbs, a Bay Leaf, and ſliced Lemon. Let the Liver be fricaſſeed, pounded in a Mortar, and ſtrain'd through a Sieve, with a little of the ſame Broth and a Cullis; diſh your Hare, pour this Liquor on it, and ſerve it up.

154. To make Cluet of Veniſon.

BROIL a Breaſt or Neck of Veniſon, cut it into Cutlets, in the mean time brown half a Pound of Butter in a Sauce-pan; adding a quarter of a Pound of Flour to it, by little and little, till the Brown is of a good Colour, but take care not to burn it; then put in half a Pound of Sugar, and as much Claret as will make it of the Thickneſs of a Ragoo; then put in the Veniſon,

and

and toſs it up three or four times, and ſerve it up with the Lemon.

155. To make Spirit of Clary.

TAKE a Quart of the Juice of Clary, Clary Flowers, Clove-July-Flowers, Archangel-Flowers, Flowers of Lilly of the Valley, and Comfrey Flowers, of each two Pounds, put theſe into two Gallons of Sack, and let them ſteep all Night; then diſtil it in a Glaſs-ſtill with a very gentle Fire; let the Still be very well paſted to keep in the Spirits; put ſifted Sugar-candy into the Bottle you draw it in, and let it drop through a Bag of Ambergreeſe.

156. To make Clove Water.

MIX a little Cinnamon with the Cloves, or elſe the Scent is apt to be too ſtrong; allow half a ſcore Cloves to a Quart of Water, put in a good Piece of Sugar; let them infuſe for ſome time over hot Embers, or in a warm Place; then ſtrain it for Uſe.

157. To make Cock Ale.

TAKE a couple of young Cocks, boil them almoſt to a Jelly in Water, and put them into four Gallons of Ale; put in alſo four Pound of Raiſins of the Sun ſtoned; infuſe a Pound of Dates, Mace and Nutmegs of each two Ounces in a Quart of Canary, put them to the Ale; ſtrain and ſqueeze out the Liquor, and put to it half a Pint of new Ale Yeaſt, let it work for a Day, you may drink it the next, but it is better the third Day; you may make it weaker by mingling it with plain Ale as you draw it, or you may put it into a Firkin of Ale. It is good againſt a Conſumption, and to reſtore decay'd Nature.

158. Another Way.

PARBOIL a young Cock, skin him, pound him in a Mortar, till you have broken all his Bones, put two Quarts of Canary to it, and let it infuſe all Night, the next Morning put to it eight Gallons of Ale, and four Pounds of Raiſins of the Sun, ſton'd and bruis'd, and half a Pound of Dates ſton'd cut to pieces, an Ounce

of Cloves, and as much more bruis'd, and a quarter of a Pound of Nutmegs ſlic'd thin, ſtop theſe up cloſe, and let them ſtand for a Week; then boil it up, and put a Lump of fine Sugar into each Bottle, it will be fit to drink in eight or ten Days.

159. Cocks Combs.

COCKS Combs are us'd in Ragoos and Bisks, and are alſo ſerv'd up as a Diſh by themſelves.

160. To preſerve Cocks Combs.

LET them be well clean'd, then put them in a Pot with ſome melted Bacon, and boil them a little; about half an Hour after add a little Bay Salt, ſome Pepper, Vinegar, a Lemon ſlic'd, and an Onion ſtuck with Cloves; when the Bacon begins to ſtick to the Pot, take them up, put them into the Pan you would keep them in, cover them with a Linen Cloath and melted Butter, as you do other things you intend to keep.

161. To farce Cocks Combs.

PARBOIL your Cocks Combs, then open them with the Point of a Knife at the great End; then take the Breaſt of Chickens, or of a Capon, ſome pounded Bacon, Beef Marrow, Salt, Pepper, Nutmeg, and the Yolk of an Egg, and make a Farce; haſh your Cocks Combs with this Farce, fricaſſy them, and ſet them a ſimmering in a Diſh of ſtrong Broth, and ſome Muſhrooms ſlic'd; then beat up the Yolk of an Egg in a little Gravy or Cullis; pour this on the Combs, and ſerve them up in little Diſhes or Plates.

162. To make a Ragoo of Cocks Combs.

AFTER you have pick'd and clean'd them well, toſs them up in a Sauce-pan, with melted Bacon, Muſhrooms and Truffles ſlic'd, a Faggot of ſweet Herbs, Salt and Pepper, put in a little Gravy to moiſten them, and let them ſtand over a gentle Fire to ſimmer; when they are enough, clear off all the fat, and bind the Ragoo with ſome Cullis of Veal and Ham; this is uſed for garniſhing all Diſhes of the firſt Courſe that are ſtew'd *a la Braiſe*.

163. To

163 To make Cockle Soop

BOIL your Cockles, pick them out of the Shells, then waſh them, and put them into a Sauce-pan; take two or three Pound of freſh Fiſh and a Cullis, as for the Cray-fiſh Soop, and ſtrain it through a Sieve to the Thickneſs of a Cream, put a little of it to your Cockles; cut the top off a *French* Roll, take out the Crum and fry it in a little Butter; place it in the Middle of the Soop-Diſh, your Bread being ſoak'd with ſome of your Cullis; garniſh with a Rim of Paſte, lay the Cockle Shells round the outſide; thicken up the Cockles with the Yolk of an Egg, as you do a Fricaſſy, and put one or two into each Shell, round the Soop; alſo fill up the Loaf in the Middle; the Cullis being boiling hot, ſqueeze into it, and on the Cockles a little Lemon, and ſerve it up.

164 To dreſs a Cod's Head.

WASH and pick it very clean, then tye it up with a broad Filetting, that it may keep together, and be taken out whole; put a Pint of Vinegar into the Water you boil it in, which muſt be enough to cover it; put into the Liquor whole Pepper, Mace, ſweet Herbs and three Onions cut in quarters; when it boils, put in a handful of Salt, ſcum it well, and when it taſtes well of the Spice put in your Cod's Head; let it ſimmer half an Hour or more, then take it out, and ſet it in a Diſh over a Chafing-diſh of Coals, to drain; prick the Head and Eyes to let out the Liquor, which wipe away with a Spunge. For the Sauce, take a Pint of White-wine, almoſt a Pint of Water, half a dozen Anchovies, ſome whole Pepper, three or four Blades of Mace, a Nutmeg, a large Onion, and a Bit of Lemon; diſſolve and ſtrain the Anchovies, bruiſe the Cod's Liver and add to the Liquor, put in the Body of a Lobſter, and a Pound of Butter; work a Bit of Butter with a little Flour, that it may mix and be all of a Colour; then put in ſome Vinegar, or the Juice of a Lemon, and add the reſt of the Lobſter cut into Dice, ſome Oyſters and Shrimps

Shrimps fry'd and ſcalded, and ſome fry'd flattiſh round the Head.

165. Another Way.

CUT the Cod's Head large, ſeaſon the Pickle you boil it in well, put it in a Pint of White-wine, and only juſt Water to cover it, a handful of Salt, ſome Bay Leaves, an Onion cut in quarters, a little Lemon Peel, ſome crack'd Pepper and all Spice; let theſe all boil well together, then put in the Cod's Head, when it is boil'd diſh it over a Stove, draining it well; prepare your Sauce, pour it over the Fiſh. garniſh with Slices of Lemon and Horſe-radiſh ſcrap'd, and ſerve it up.

166. Freſh Cod in a Ragoo.

SCALE the Cod and boil it in Water, with Vinegar, Pepper, Salt, a Bay-leaf and Lemon; make for it a Sauce of burnt Butter, fry'd Flour, Capers and Oiſters; when you ſerve it up, put to it ſome black Pepper and Lemon Juice.

167. To dreſs a Cod's Tail.

SCALE it, looſen the Skin ſo that it may fall from the Fleſh; take away the Filets, and fill up the void Space with a good Fiſh farce, or with fine Herbs, Chippings of Bread, and Butter; then put the Skin upon the Tail again, bread it neatly, and put it into an Oven to give it a Colour. Make a Ragoo for it, garniſh it with proper Garnitures, and ſerve it up.

168. To fry a Cod's Tail.

SCALD it in hot Water but do not boil it, drain it, flour it, fry it in refin'd Butter; ſerve it up with white Pepper and Orange-Juice; garniſh it with Pieces taken off from the Cod's Back, put into Paſte, and fry'd.

169. To pickle Codlins like Mango.

MAKE a Brine of Water and Salt, ſtrong enough to bear an Egg; take Codlins full grown, but not full ripe; let them lie in the Brine for ten Days, ſhifting the Pickle once in two Days; then dry them, and ſcoop out the Cores, take out the Stalks ſo that you may put them in again in the room of the Core; fill them

them with Ginger ſlic'd very thin, a Clove of Garlick, and whole Muſtard-Seeds. Put in the Piece of Apple that belongs to the Stalk, and tie it up tight; put to them as much White-wine Vinegar with Cloves of Garlick, whole Muſtard-ſeed, and ſlic'd Ginger, as will cover them: pour this Pickle upon them boiling hot every other Day for a Fortnight or three Weeks, and keep them in Stone Jars.

This will imitate the right Mangoe better than Cucumbers.

170. To make a Codlin-tart.

SCALD your Codlins, let them ſtand an Hour in the ſame Water cover'd, which will make them look green, then put them into your Tart, either whole or quarter'd, put in Sugar, and a little Muſk, cloſe them up and let your Lid be carv'd while it is baking; boil a Quart of Cream, with the Yolks of four or five Eggs, Sugar, and a little Muſk; when your Tart is half bak'd; cut it open, and pour your Cream, *&c.* on the Codlins; ſet it in the Oven again for half an Hour, then ſcrape ſome Sugar over it, and ſerve it up hot. Vid. p. 30. 108.

171. To make Coffee.

TAKE running, or River-water, boil it, and put to a Quart, either one, two, or three Ounces of Coffee, as you like it, and let it boil only ſo long, as till the Coffee falls down.

172. Another better Way.

TAKE running, or River-water, put your Coffee in cold; mix it well with the Water, ſet them over the Fire, and let them warm, heat and ſcald, and boil together, till the Coffee ſinks; then take it off, let it ſettle and drink it.

173. Another the beſt way.

WHEN you have drank off a Pot of Coffee, put into the Pot to the Grounds, as much Water, as you deſign to make the next time, and boil them together; then take the Pot off the Fire, and let it ſtand

to

to ſettle a quarter of an Hour; then pour off the clear Liquor, caſt away the Grounds, waſh the Coffee-Pot, then put in the Coffee you would make next time, pour the Liquor in ſcalding hot, and let them ſtand to infuſe, till you uſe it; then ſet it on the Fire, let them warm and heat leiſurely, till it boils, till all the Coffee is well boil'd down, then let it ſettle and drink it.

174. To make Scotch Collops.

CUT thin Slices off a Leg of Veal; beat them, lard them with Bacon; then rub them over with a Seaſoning of Salt, Pepper, Nutmeg, young Onions, Savory, Parſley, Marjoram, and Thyme ſhred ſmall; dip your Collops in the Yolks of Eggs, temper'd with Flour, and fry them in freſh Butter. In the mean time diſſolve ſome Anchovies in ſtrong Gravy, and a Glaſs of Claret, a Shalot, or two, and the Juice of a Lemon. Let theſe ſtew over the Fire for ſome time, then thicken it with the Yolk of an Egg beaten up with Butter. Then pour this over your Meat with forc'd-meat Balls, criſp'd Bacon, fry'd Oiſters, Muſhrooms and Veal ſweet Breads, cut in Pieces.

Garniſh the Diſh with Barberries, and Horſe Radiſh.

175 To dreſs Colly-Flowers with Butter.

BOIL them over a quick Fire, in Watet, Salt, with two or three Cloves. When they are boil'd, let them drain dry, and lay them in little Diſhes, or Plates. Knead ſome Butter with Flour to thicken the Sauce; then melt it with Salt, white Pepper, Nutmeg, Vinegar, and Slices of Lemon, and pour it over the Colly-Flowers.

176. To dreſs Colly-Flower with Gravy.

FILL a Boiler half full with Water, into which put a Lump of Butter, a little Flour, Salt, and two or three Slices of fat Bacon; when your Water boils, put in your Colly-Flowers, and when they are better than half boil'd, take them up, let them drain, and

then

then place them in a Stew-pan; juſt cover them with a Cullis of Veal and Gammon of Bacon; let them ſimmer over a gentle Fire: Take a bit of Butter as big as a Walnut, knead it up with a ſmall Matter of Flour, break it in five or ſix Pieces, and lay it in ſeveral Places in the Stew-pan; keep the Pan moving over the Fire, till the Butter is melted; then add a few Drops of Vinegar, and ſerve the Colly-Flowers hot in little Diſhes, or Plates.

177. To make a Ragoo of Colly-Flowers.

WHEN you have pick'd and clean'd the Colly-Flowers, boil them in a white Water, but do not boil them too tender; take them out and lay them to drain; then put them into a Sauce-pan, put to them ſome thin Cullis of Veal and Ham; after they have ſimmer'd a while, ſet them over a briſker Fire; then put in it a bit of Butter about the bigneſs of a Walnut, work'd up with a little Flour, to thicken your Ragoo, and a few Drops of Vinegar, and ſerve them up on little Diſhes or Plates.

178. To pickle Colly-Flowers.

TAKE thoſe that are cloſeſt and whiteſt, cut them from the Stalks the Length of your Finger; put them in a Cloth and boil them in Water and Milk, boil them tender; take them up, and ſet them by till they are cold: Make a Pickle of White-wine Vinegar, a little whole white Pepper, a Bay-Leaf, a Nutmeg cut into quarters, Cloves and Maces boil'd well together; let this ſtand till it be cold, and then put in your Colly-Flowers, they will be fit to eat in three Days.

179. To make Conſerves for Tarts, of any Fruits, which will keep all the Year.

TAKE what Fruit you pleaſe, peel of the outer Rind, take out the Cores or Stones, bake them in a Pot, with a little Water and Sugar; then ſtrain them through a Linen Cloth, and put to them Nutmegs, Cinnamon, and Mace in fine Powder, of each a like Quantity, and double refin'd Sugar finely powder'd; boil

boil them over a gentle Fire, till they are as thick as a Jelly, then put them up in Pots for uſe.

180. To broil a Conger.

SCALD it, then cut it into Pieces, ſalt it and broil it; ſteep Thyme, Savoury and Roſemary in Oil, and baſte it with the Oil, and ſerve it up with beaten Butter and Vinegar, with thoſe Herbs and Parſley about it.

181. To fry a Conger.

SCALD it, cut off the Fins, then ſplit it, flour it, and fry it criſp with clarified Butter; make your Sauce with beaten Butter, Vinegar, and Juice of Lemons, garniſh with fry'd Parſley, or Clary, fry'd in Butter.

182. To roaſt a Conger.

TAKE a large fat Conger, draw, waſh it and ſcrape away the Slime, cut off the Fins, and ſpit it like an S, then put into the Belly, beaten Nutmeg, ſome large Oiſters parboil'd, Salt, and ſtript Thyme; roaſt it with the Skin on, and preſerve its Gravy for Sauce; when it is near enough, take the Gravy and boil it up with Claret Wine, Wine Vinegar, and a couple of Anchovies diſſolv'd, beaten Butter, and two or three Slices of Orange.

Or you may roaſt it, cut into Pieces three Inches long, placing Bay-Leaves between every Piece.

183. To ſouce a Conger.

TAKE a fat Conger, fley it, ſcald, ſplat it, and bone it, ſeaſon it with Salt, minced Nutmeg and Mace; then bind it up hard in a clean Linen Cloth; then boil it in White-wine and Water, of each an equal Quantity; put in ſome Salt, and keep it for uſe.

184. To marinate a Conger.

CUT your Conger in Pieces, fry it in clarified Butter; put it into an earthen Pan, laying between every Lay of Fiſh fry'd Bay-Leaves, large Mace, and ſlic'd Ginger, and a few whole Cloves: Then pour in White-wine Vinegar, and Salt, and cover them up cloſe.

185. To

185. To pickle Conger.

FLEY the Conger, cut him in pieces, and bind them up together with Tape; then boil it in Water, Vinegar and Salt, with a Handful of Fennel; put it into a Pan with ſome of the ſame Liquor, Vinegar, and Beer, and lay a Handful of green Fennel on the top of the Fiſh.

186. To make Coriander-ſeed Water.

HAVING clear'd your Coriander-ſeeds from the Husk, put a handful into a Quart of Water, and a quarter of a Pound of Sugar; and ſet it by to infuſe for two or three Hours; then pour the Liquor out of one Pot into another, ſtrain it, and keep it for uſe.

187. To make a Cowſlip Pudding.

TAKE the Flowers of a Peck of Cowſlips, cut them ſmall, and pound them in a Mortar, with four Handfuls of Naples Bisket grated, and three Pints of Cream; boil them a little; then take them off the Fire, and beat up ſixteen Eggs with a little Cream; beat theſe among them, and if it does not thicken, ſet it on the Fire a little, but take care it do not curdle; then ſweeten it with Sugar and Roſe-water; when it is cold, butter a Diſh; put it in, bake it, ſtrew Sugar over it, and ſerve it up.

188. To make a Cowſlip Tart.

TAKE a Gallon of Cowſlip Bloſſoms, cut them and pound them in a Mortar with half a Pound of Naples Bisket grated, and a Pint and half of Cream; put them into a Skillet, and boil them a little; then take them off, and beat in the Yolks of eight Eggs with a little Cream; take care it does not curdle: Seaſon it with Salt, Sugar, and Roſe-water; and bake it in a Diſh, or in Paſte.

It is beſt to let the Cream be cold before you put in your Eggs.

189. To make Cowſlip Wine.

PUT two Pounds and a half of Sugar to every Gallon of Water, and let it boil for an Hour, ſcumming

ming it well; to every Gallon of Water, put half a Peck of Flowers, pour the Water boiling hot upon them, and let them ſteep all Night; ſqueeze two or three Lemons into each Gallon, and put in a piece of the Peel cut thin: The next Day work it with Toaſt and Yeaſt.

When you put it in your Cask, pour it from the Settlement; and when it has done working, pour a Pint of White or Rheniſh Wine into every Gallon. Let it ſtand in the Veſſel ſix Months, and if it be fine bottle it. Let it ſtand half a Year or a Year in the Bottles; it is beſt at three or four Years old.

190. To broil Crabs.

Boil your Crabs in Water and Salt; beat Oil and Vinegar well together, lay your Crabs to ſteep in it; then lay them on a Gridiron over a gentle Fire; as they broil, baſte them with Roſemary Branches: Serve them up with beaten Butter and Vinegar, or Oil and Vinegar, with the Roſemary Branches they were baſted with.

191. To butter Crabs.

Boil your Crabs, take the Meat out of their Bodies, and ſtrain it with the Yolks of three or four hard Eggs, Claret-wine, Vinegar, Sugar, and beaten Cinnamon; then put it into a Pipkin with freſh Butter, and let it ſtew for a quarter of an Hour; then ſerve them up as before.

192. To dreſs Crabs.

Boil your Crabs, take the Meat out of their Shells, and alſo out of their great Claws; cut it into Dice-work, and put both the Meats into a Pipkin with White-wine, the Juice of Oranges, Nutmeg, and Slices of Orange; let it have three or four Warms over the Fire; and having cleans'd the Shells well, put the Meat into them, and lay the Legs on the Diſh round about them.

193. To farce a Crab.

BOIL a Crab, take the Meat out of the Shell, and mince the Claws with a freſh Eel; ſeaſon it with Salt, Cloves, Mace, and ſweet Herbs ſhred ſmall, mingle with the Yolks of Eggs, add Grapes, Goosberries or Barberries, and boil'd Artichokes in Dice-work, if in Seaſon, or Aſparagus boil'd; ſome Almond Paſte, the Meat of the Body of the Crab, and ſome Bread grated; fill the Shells with this Compound, and alſo make ſome of it into Balls, put them into a Diſh with White-wine and Butter, and bake them in a gentle Oven; when they are bak'd, put them into another Diſh, and ſerve them up with beaten Butter, large Mace, ſcalded Grapes, Goosberries, or Barberries, Slices of Orange or Lemon, and the Yolks of raw Eggs diſſolv'd in Claret or White-wine, and beat up thick with Butter, pour this on the Fiſh, garniſh with Slices of Lemon, ſtick the Balls of farc'd Meat with Piſtaches, ſlic'd Almonds, Pine Apple Seeds, or ſome pretty Cuts in Paſte.

194. To fricaſſy Crabs.

TAKE out all the Meat of the Body of the Crabs, break their Claws, mince the Meat, put it to Claret-wine, ſome ſhred Fennel, a grated Nutmeg, boil theſe together in drawn Butter, with Cinnamon, Ginger, and the Yolks of a couple of Eggs; then put the Meat into the Crab's Shell, and garniſh it round with the ſmall Legs.

195. To fry Crabs.

FIRST boil a large Crab, take the Meat out of the great Claws, flour and fry it; then take the Meat out of the Body, ſtrain it, keep one half to be fry'd, and the other for the Sauce; mix that you fry with Almond Paſte, grated Bread, Salt, Nutmeg, and the Yolks of Eggs, dip theſe firſt in Batter, and fry them in clarified Butter; then beat ſome Butter up thick with the Juice Orange and grated Nutmeg, put in the reſt of the ſtrained Meat, let this be your Sauce; diſh your fry'd Meat, placing the Legs about it, run it over with beaten Butter, and lay fry'd Parſley about the Brim of the Diſh.

196. To make a Puff of Crabs.

BOIL a couple of Crabs, take the Meat out of the Claws, and cut it into ſquare Pieces like Dice; mix it with the Meat of the Body; then put in Pine-apple Seeds, Piſtaches, or Artichoke Bottoms boil'd, blanch'd, and cut into ſquare Pieces like Dice; or elſe ſome Aſparagus boil'd, and cut half an Inch long; ſtew theſe all together in Claret, Vinegar, freſh Butter, Salt, grated Nutmeg, and Slices of Orange: When they are enough, diſh them on Sippets, Cuts or Lozenges of Puff-Paſte; garniſh with Fritters of Armes, Slices of Lemon carv'd, Barberries, Gooſeberries or Grapes; run them over with Butter beaten up thick with the Yolks of Eggs.

197. To bake Crabs in a Pye, Diſh, or Patty-Pan.

BOIL your Crabs, take the Meat out of the Shells and Claws as whole as you can. Seaſon it lightly with Salt and Nutmeg; then ſtrain the Meat that came out of the Bodies with a little Claret, Juice of Orange, Butter, Ginger, and Cinnamon; lay Butter in the Bottom of your Pye, &c. then lay in the Meat of the Claws, Piſtaches, Aſparagus, Bottoms of Artichokes, Yolks of hard Eggs, whole Mace, Grapes, Barberries, or Gooſeberries, ſlic'd Orange, and Butter; cloſe it up and bake it; when it comes out of the Oven, liquor it with the Meat out of the Bodies.

198. To make a Crab Pye.

TAKE half a dozen Crabs, boil them, and take the Meat out of the Shells; ſeaſon it with Salt and Nutmeg; then ſtrain the Meat taken out of the Bodies with Claret-wine, Cinnamon, ſome Ginger, Butter, and Juice of Orange; make your Pye, lay ſome Butter in the Bottom, lay in the Meat with Artichoke Bottoms, the Yolks of three or four hard Eggs minced, Aſparagus, large Mace, Barberries, Grapes, Dates, Slices of Orange, and Butter. When it is baked, liquor it with ſome of the Meat out of the Bodies of the Crabs, mingled with Cream or drawn Butter.

199. To

199. To ſtew Crabs

Boil them, take the Meat out of the Bodies, ſave the great Claws, and the ſmall Legs whole to garniſh the Diſh, ſtrain the Meat with Claret-wine, Vinegar, Salt, Nutmeg, and a Piece of Butter; put them into a Pipkin, and let them ſtew for an Hour, over a gentle Fire, 'till they are almoſt dry; then put in Butter, beaten up thick with the Juice of Oranges; diſh the Shells being waſh'd, lay the Claws and little Legs round about them; put the Meat into the Shells, and ſerve them.

200. Or thus.

Boil them, take the Meat out of the Shells, and put it into a Pipkin with Claret-wine Vinegar, Salt, Pepper, grated Bread, minced Thyme, the Yolks of hard Eggs minced very ſmall, and ſtrained, freſh Butter, large Mace, and Capers, let them ſtew together, rub the Shells with a Clove of Garlick, and diſh them as before directed.

201. To make Cracknels.

Take three Quarts of Flour, two Pound of Butter, the Yolks of eight Eggs, beat with as many Spoonfuls of Roſe-water, and a grated Nutmeg, put them into the Flour, and wet it with cold Water into a ſtiff Paſte; then roll in the Butter, and make them into Shape; put them into a Kettle of boiling Water, and when they ſwim at the top, take them out, and put them into cold Water; when they are hardened take them out, and bake them on Tin Plates.

202. To dreſs Cray-fiſh

Boil them in Water, pick out the Tails, take off the ſmall Claws, leaving the two large on, but take the Shells off from them; then toſs them up with a little freſh Butter, ſome Muſhrooms and Truffles; moiſten them with a little Fiſh Broth, and a few Spoonfuls of Cray-fiſh Cullis, and let them ſimmer a while over a gentle Fire. Beat the Yolks of two Eggs with Cream, put in a little ſhred Parſley, thicken your Sauce with it, giving it a toſs or two over the Stove, then ſerve them up in Plates or little Diſhes.

203. Another Way.

BOIL them in Water, and a little Salt, let them ſtand 'till cold, pick the Meat out of the Tails and Legs, and ſet it by; then take the Bodies and Claws, and beat them in a Mortar with ſome of the Liquor in which they were boil'd, put a Quart of Milk and a Quart of Cream to a Quart of that Liquor; put in a Nutmeg cut into quarters, a Clove or two, and a Blade of Mace; boil all theſe well together; then beat a little Sorrel and Spinage, and take a handful of Leeks cut large; put theſe to the Cray-fiſh that you pick'd out of the Tails and Claws; boil them well together, but take care that the Herbs do not loſe their Colour; then put in a *French* Loaf, which place in the middle of your Diſh: When you are ready to ſerve it up, thicken it with a quarter of a Pound of freſh Butter, and the Yolks of Eggs, to the thickneſs of good Cream.

204. A Biſque of Cray-fiſh.

WASH them very clean, boil them, and pull off all the Claws from the largeſt of them; and pick out the Tails ſo as to leave them hanging at the Shells; but pick the Tails quite off the ſmall ones; and keep the Shells to help to make the Cullis, which you may make after this manner.

Take a dozen of ſweet Almonds, blanch and pound them in a Mortar with the Shells of your Cray-fiſh. Then ſlice an Onion with two or three Carots, and as many Parſnips, and toſs them up with a little Butter; and when they begin to turn brown, pour upon them ſome Fiſh-broth: Seaſon it with ſome Salt, ſome Truffles and Muſhrooms, two or three Cloves, a little Baſil and Parſley, and a whole Leek. Let all theſe ſimmer together, then mix among it your pounded Almonds and Shells of Cray-fiſh; and when they have boil'd a little, ſtrain all through a Sieve into a Pan, and uſe it in all your meagre Soops and Ragoos.

When you have prepar'd this Cullis, take the Tails of your Cray-fiſh, ſome Truffles, cut in Slices ſmall

Muſh-

Muſhrooms, and toſs them up in a Sauce-pan with a little Butter, and a ſmall quantity of Fiſh-broth. Then add a Bunch of ſweet Herbs, and let it ſimmer over a gentle Fire: When it is enough, put in ſome tops of Aſparagus, half a dozen Artichoke Bottoms, and thicken it with the aforeſaid Cullis. Set ſome Cruſts of Bread a ſimmering in good Fiſh-broth 'till they ſtick to the Bottom of the Diſh; then garniſh your Diſh with a Border of your pick'd Cray-fiſh: Put a ſtuff'd Rowl of Bread in the middle, and the Artichoke Bottoms about it, with ſome pieces of the Milts of Carps: Pour upon it the Ragoo and Cray-fiſh Cullis, and ſerve it up very hot.

205. **A Cullis of Cray-fiſh half brown.**

WASH your Cray-fiſh well, and boil them; pick out the Fleſh, take a dozen blanch'd Almonds, pound them in a Mortar with the Shells of the Cray-fiſh. Roaſt a Pullet, take the white Fleſh, mince it, and pound it in a Mortar with the Shells and the Yolks of four hard Eggs. Cut a Pound and half of Filet of Veal into Slices, and likewiſe ſome Ham, lay them in the bottom of a Stew-pan; lay over them ſome Slices of Carots, Parſnips, and Onions; cover the Pan, and let them ſtew over a gentle Fire; when the Meat begins to ſtick to the Bottom, put in a little melted Bacon, and half a ſpoonful of Flour; keep it moving over the Stove for ſeven or eight turns; then put to it ſome ſtrong Broth; then put in the Cruſt of two *French* Rolls, ſome Muſhrooms and Truffles, a whole Leek, ſome Parſley, a little Baſil, and ſix Cloves. Set them a ſimmering 'till the Veal is done enough; then take them out of the Stew-pan, and put in the Shells, and Almonds, and Pullet, &c. that you pounded, mix them well, ſtrain them, and ſet the Liquor by for uſe.

206. **To make a Cray-fiſh Cullis meagre.**

PREPARE your Cray-fiſh as before; and pound a dozen Almonds; then take two or three Parſnips, as many Carots, and one Onion, and ſlice them, and toſs

them up with a little Butter; and when they begin to be brown, put in a little Fiſh-broth: Seaſon with Salt, Muſhrooms, Truffles, a whole Leek, a little Parſley and Baſil, three Cloves, and put in ſome Cruſts of Bread: When all theſe have ſimmer'd together, put into them your pounded Cray-fiſh Shells, and Almonds; let them boil a little, and ſtrain it for uſe in all meagre Soops and Ragoos.

207. To make a Ragoo of Cray-fiſh.

BOIL the Cray-fiſh, pick out the Tails, and toſs them up in a Sauce-pan with a little Butter, ſome ſmall Muſhrooms and Truffles cut in Slices; put in Fiſh-broth to moiſten them; let them ſimmer a while, take off the fat, put in ſome Cuiſis of Cray-fiſh to bind your Ragoo, and ſerve it up in Plates, or little Diſhes.

208. To make Cray-fiſh Soop.

TAKE half a dozen Whitings, half a Thornback, and a large Eel, cleanſe them, boil them in as much Water as will cover them; ſcum the Pot well; ſeaſon with a little Salt, whole Pepper, Ginger, Mace, an Onion ſtuck with Cloves, Thyme, and Parſley, and boil them all to maſh; then take half a hundred Cray-fiſh, take out the Tails, pick out the Bag, and all the woolly parts that are about them, put it into a Sauce-pan with Water, Vinegar, Salt, Lemon, and a Faggot of ſweet Herbs: When theſe have ſtew'd over a gentle Fire 'till they are ready to boil, take out the Cray-fiſh Tails and lay them by, and beat all the other Shells in the Liquor they were ſtew'd in with a *French* Roll, 'till the Shells are beaten very fine; waſh out all the Goodneſs with their own Liquor, then pour the other Fiſh Liquor through the Shells, and ſtrain all from the Filth and Grit. Then having in the mean time a Carp ſtew'd, lay it in the middle of the Diſh: Add the Body of a Lobſter to the Soop with good Gravy and burnt Butter; heat the Cray-fiſh Tails in the Soop, and pour all over the Carp.

209. Burnt

209. Burnt Cream.

TAKE Yolks of four or five Eggs, beat them well in a Stew-pan with a little Flour; pouring on Milk by degrees to the quantity of a Quart; then put in a ſmall Stick of Cinnamon, ſome candy'd and ſome green Lemon-peel cut ſmall. Set the Cream on the Furnace; ſtir it continually, that it do not ſtick to the Bottom. When it is boil'd, ſet a Diſh upon the Furnace, and pour the Cream into it, and let it boil again, 'till it ſticks to the ſide of the Diſh; then ſet it aſide, and ſugar it well on the top; heat the Fire-ſhovel red hot, and brown the Cream with it to give it a fine golden Colour.

210. To make churn'd Cream.

TAKE two Quarts of thick Cream, put to it four Spoonfuls of Roſe-water, and a quarter of a Pound of fine Sugar, put it into a Churn and churn it; as the Froth riſes, take it off, and put it into a Diſh, and ſerve it.

211. To make clouted Cream.

TAKE two Quarts of new Milk, a Pint of Cream, and three ſpoonfuls of Roſe-water. Put theſe together into a large Pan, ſet it over a Charcoal Fire, but not too hot; let it ſtand twenty four Hours, and when you take it off, looſen the Edge of your Cream round about with a Knife; then take your Board, lay the Edges that are left beſide the Board, cut into many pieces, and put them into the Diſh firſt; then ſcrape Sugar over them; take off the Cream with your Board as clean from the Milk as you can, and lay it in the Diſh, and ſcrape Sugar over it.

212. Crackling Cream.

BEAT up the Yolks of as many Eggs as will ſuffice for the quantity of Cream you would make, pouring in Milk as you beat them; then put in ſome raſped Sugar and Lemon-peel, ſet the Diſh upon a Furnace, and keep continually ſtirring 'till the Cream begins to be made; ſlacken your Fire, ſtir the Cream without Intermiſſion, turning it to the ſides of the

Diſh, 'till very little or none remain at the Bottom, and that a Border may be made round them, but take care that it be not burnt too. When it is ready, heat the Fire-ſhovel red hot, and give it a fine Colour: And with the Point of a Knife looſen the whole Border that it may remain entire. Then let it be put again into the ſame Diſh, and let it be dry'd in the Oven, that very little be left in the Diſh, and it crackle in the Mouth.

213 Fry'd Cream.

PUT a Pint of Cream, half a Pint of Milk, a Stick of Cinnamon, and a piece of Sugar into a Sauce-pan; ſet it over the Fire, let it ſimmer for a quarter of an Hour. Put the Yolks of eight, and the Whites of ſix Eggs into another Sauce-pan; beat them well with a wooden Spoon, and put a quarter of a Pint of Cream to them, and a handful of fine Flour; then mix all together as well as can be; take out your Stick of Cinnamon, and put your boiling Cream to it, and boil it over the Fire, and ſtir it well for a quarter of an Hour; add a little Salt and Citron minc'd fine; boil all together 'till it is as thick as you can ſtir it: Flour a Mazareen, and pour it into it, make it ſpread about the thickneſs of your Thumb, ſtrew a little Flour over it. Cut it into Squares or Diamonds about three Inches long, flour it as you cut it, fry it in Hog's Lard, and ſerve it hot, with a little Sugar ſcrap'd for a ſecond Courſe at Supper.

214. To make Cream Cheeſe.

TAKE a Gallon of Milk warm from the Cow, beat a Pound of Almonds very well in a Mortar; add a Quart of Cream, and half a Pint of Roſe-water, half an Ounce of Cinnamon powder'd, and a Pound of fine Sugar. Put Rennet to the Milk and Cream, and when it is curdled preſs out the Whey, and ſerve it up in Cream.

215. Paſty Cream.

TAKE a Gallon of Milk warm from the Cow, ſet it on the Fire, and when it begins to riſe take it off

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the Fire, and ſet it by. Skim all the Cream from off it, and put it into a Plate. Then ſet the Skillet over the Fire again, and repeat the ſcumming till your Plate be full off Cream: Put to it ſome Orange Flower-water and Sugar, and ſo ſerve it.

216. Italian Cream.

TAKE two Quarts of Milk, boil it with Sugar, a little Salt, and a Stick of Cinnamon; when it is boiled, take a large Diſh and a Sieve, into which put the Yolks of ten new laid Eggs; ſtrain both Eggs and Milk through it, three or four times; then put your Diſh into a baking Cover, pour all into the Diſh; and put Fire over and under, till your Cream becomes very thick; then ſerve it.

In all Creams, mixing a little Cream with the Milk, makes it the more delicious.

217. Lemon Cream.

PARE three fair ſmooth Lemons, and ſqueeze out the Juice; cover it cloſe for two or three Hours; and when it taſtes of the Peel, put to it the Yolks of two Eggs, and the Whites of four. Beat up this well with two Spoonfuls of Orange Flower-water; then put a Pint of fair Water to all theſe, ſtrain it and ſweeten it with double refin'd Sugar; ſet it over a gentle Fire, ſtirring it continually, till it is as thick as Cream, then put it into Jelly-Glaſſes.

218. Maiden Cream.

TAKE the Whites of ten Eggs, whip them to a Froth; put them into a Sauce-pan, with Milk, Orange Flower-water, and Sugar. Set a Plate over a Stow, put in a little Cinnamon, beat up your Cream very well, and pour it into the Plate. Then brown it with a red hot Shovel, and ſerve it.

219. Orange Cream.

TAKE half a Dozen Oranges, grate the Peels into a Pint and half of Water; beat the Yolks of ſix Eggs well, and put them into the Water; ſweeten it; preſs all through a Strainer, ſet it on the Fire, ſtir it all

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one way, till it is as thick as Cream; then pour it into Glaſſes.

220. To make Sack Cream.

BOIL a Quart of Cream, put in ſix Spoonfuls of Sack by Drops; ſtir it well, that it may not curdle; then put in Nutmeg, Sugar, &c.

221. Sage Cream.

TAKE two Quarts of Cream, boil it well; then put to it half a Pint of the Juice of red Sage; a Pint of Sack, and a quarter of a Pint of Roſe-water, and a Pound of Sugar.

222 To make Snow Cream.

MIX a Quart of Cream with the Whites of ſix Eggs, ſweeten it with Sugar and Roſe-water, and ſtrain them; then beat up the Cream with a Bundle of Reeds ty'd together, or with a Stick cleft a-croſs at one End, and rolled between your Hands, ſtanding upright in the Cream; and as the Snow riſes, take it up with a Spoon into a Cullender, that the Liquid Part may run out; when you have taken off as much of this Snow, as you pleaſe, boil the reſt of the Cream that is left, with a Stick of Cinnamon, ſome whole Cloves, and a little Ginger bruiſed. Boil it till it is thick, ſtrain it, and when it is cold put it into a Diſh, and lay your Snow upon it.

223. To make Spaniſh Cream.

CARRY hot Water in a Pail to the Cow, pour out the Water and milk into it; ſet Pans on the Ground, ſtand upon a Stool, and pour the Milk into the Pans, that it may riſe in Bubbles with the Fall. Let it ſtand all Night, and in the Morning it will be a thick tough Cream; skim it off with a Skimmer, lay it in a Diſh, Layer upon Layer, and ſtrew Sugar between.

224. To make Taffaty Cream.

BEAT the Whites of eight Eggs with Roſe-water, up to a Froth; put them into a Quart of thick Cream, skimming it as it riſes; boil it, and keep it continually ſtirring: Then having beaten up the Yolks

of

of eight Eggs, take your Cream off the Fire, and ſlip in the Eggs, ſtir them in. Seaſon with Sugar.

225. Sweet Cream.

TAKE a Gallon of Milk from the Cow, boil it, and when it riſes take it off, and ſet it by a while. Scum off the Cream, put it into a Plate; repeat this till you have a Plate full of Cream; ſweeten it, put in ſome ſcented Waters, and ſerve it up.

226. Virgin Cream.

TAKE the Whites of half a ſcore Eggs, whip them well with Milk, Sugar, and Orange Flower-water; put a little Cinnamon in a Plate, ſet it on the Furnace. Pour in your Cream, let it ſimmer till it is thickened, then brown it over with a red hot Fire-ſhovel.

227. To make Cream Tarts.

BEAT half a dozen Eggs, Yolks and Whites; put to them about a quarter of a Pound of Flour, and beat all together; then add ſix Eggs more, and continue to beat all together; ſet on a Quart of Milk in a Sauce-pan, and when it boils, pour it into your Flour and Eggs, keeping it continually ſtirring. Put to it a quarter of a Pound Butter, ſome Salt and white Pepper, boil it well, but be careful that it does not ſtick to the Bottom. When the Cream is thickened, pour it into another Sauce-pan, and ſet it a cooling. When you make your Tarts, put it into a Sauce-pan, ſtir it well with a Slice; put in ſome Sugar, ſome candy'd Lemon ſhred ſmall; ſome Beef Marrow, or melted Butter; ſome Yolks of Eggs, and a little Orange Flower-water. Mix all theſe well together; make your Tarts of Puff-paſte; make a Border round them, pour in your Cream; and when the Tarts are almoſt bak'd, glaze them. They are proper for a ſecond Courſe, or Supper.

228. To make white light Cream.

BOIL three Pints of Milk, with a quarter of a Pint of Sugar; take it off the Fire, and put in the Whites of four Eggs, well whipt, ſtirring all together,

without

without intermiſſion. Then ſet it on the Fire again, and give it four or five Boils, ſtirring it continually; then dreſs it as you think fit: When it is cold, ſprinkle Orange Flower-water, and ſtrew fine Sugar over it. And if you pleaſe, you may brown it with a red hot Fire-ſhovel.

229. To make Cream-Toaſts, or Pain Perdu.

TAKE a Pound of French Rolls, ſlice them, crum and Cruſt, as thick as your Finger; lay them in a Braſs or Silver-diſh; put to them half a Pint of Cream, a quarter of a Pint of Milk; then ſtrew Sugar and beaten Cinnamon over them; turn them often till they are ſoak'd tender, but not ſo, but that you may turn them without breaking them; then take them from your Cream with a Slice or Skimmer; break three or four raw Eggs; turn your Slices of Bread in the Eggs, and fry them in clarified Butter, till they are of a good brown Colour; take Care of burning them, or making them black; ſcrape a little Sugar round them. Drain them well from the Butter, in which they were fry'd, and ſerve them hot for a ſecond Courſe.

230 To pickle Cucumbers.

WASH the Cucumbers, put them into a Cask; ſtir Water and Salt together, till it will bear an Egg; boil it, and ſcum it well, and put it into the Cucumbers boiling hot, and ſet them ſtand for three Weeks, heading up the Cask; then take them out into another Veſſel, laying at the bottom, Fennel, Dill, and Jamaica Pepper, and a little Allom, which will make them criſp; and alſo ſtrew ſome of theſe Ingredients among them; then put in boiling Vinegar, and head up the Cask again, and let them ſtand for a Week, and if they are are not green enough then, boil the Vinegar again, and put it to them, and ſtop the Cask cloſe.

231. To pickle Cucumbers for preſent eating.

WASH them, dry them in a Cloth; then ſeaſon Water and Vinegar well with Salt, Fennel and Dill-

tops,

tops, and a little Mace; boil it a while, let it ſtand till it is cold; put your Cucumbers in a Pan, the Pickle to them; lay a Board upon them to keep them down, and tye them down cloſe: They will be fit to eat in a Weeks time.

232. To pickle great Cucumbers.

TAKE the beſt large green Cucumbers, cut a Slip out of their Sides the whole length of them; take out all the Seeds, drain them well. Then ſeaſon them with whole Pepper, Mace, Cloves, and bruiſed Muſtard-ſeed; put into them alſo a little Salt, ſome ſlic'd Ginger, three Shalots peel'd, and three Cloves of Garlick. Then put in the Piece you cut out, and tye them up with a Packthread. Put your Cucumbers into a Veſſel, and as much White-wine Vinegar, as will cover them, with a good Quantity of made Muſtard, Salt, and ſome Bay-Leaves. Let them lye for nine Days; then put them in a Braſs Kettle, give them a walm or two, take them off the Fire, ſtop them down cloſe, ſet them by for a while; then ſet them on the Fire again, and repeat this till they become of a fine green Colour. Then take them immediately out of the Pickle, boil it up, and pour it over your Cucumbers, ſcalding hot. Tye them down cloſe for uſe.

233. To pickle ſmall Cucumbers.

TAKE five hundred Cucumbers, wipe them clean, make a Brine of Water and Salt, ſtrong enough to bear an Egg, put them into it, let them lie for twelve Hours; then take them out, wipe them dry; then in the Veſſel you deſign to keep them in, lay a Layer of Dill, ſome whole long Pepper, and a little Mace; then lay a Layer of Cucumbers, and ſo continue to do, till you have laid them all in; boil two Gallons of Vinegar, pour it hot over the Cucumbers, cover them up cloſe for two Days; then pour out the Vinegar, boil it again, ſcum it, and pour it again upon the Cucumbers boiling hot; when you have done

thus

hus three or four Times put in a Piece of Alom and ſtop them cloſe for Uſe.

234 To make a Ragoo of Cucumbers.

PARE four or five Cucumbers or more, cut them in two long ways, ſcoop out the Seeds; then cut them in little Slices, ſeaſon them with Salt, Pepper and a little Vinegar; add two or three Onions cut in Slices, let them lie in this Marinade two or three Hours; then take them out, dry them with a Cloth, put them into a Sauce-pan with melted Bacon, toſs them up over a Stove, put in ſome Gravy to moiſten them, and when they have ſimmer'd over a gentle Fire 'till they are enough, ſcum off all the Fat, and put in ſome Cullis of Veal and Ham to bind it, this is us'd in all manner of Meats either roaſted or others, to which Cucumbers are proper.

235. Cullis.

ALL Culliſes are for the thickening all ſorts of Ragoos and Soops, and give them an agreeable Taſte.

236. A Cullis generally us'd for Brown Soops or Sauce.

CUT three pound of Veal and half a pound of lean Gammon of Bacon into Slices, lay them in the bottom of a Stew-pan; ſlice ſome Carots and Parſnips and put to them, and an Onion, then cover your Pan and ſet it a ſweating over a Stove. When the Meat begins to be well coloured and ſtick to the Pan, put in a little melted Bacon and ſprinkle ſome Flour into it; then moiſten it with Broth and Gravy, of each a like quantity, and ſeaſon it with Muſhrooms and Truffles, half a dozen Cloves, a whole Leek and ſome Parſley; put in ſome Cruſts of Bread and ſimmer it all together and when it is enough ſtrain it.

If this Cullis be for Partridges, pound a roaſted Partridge in a Mortar, and put into it, mix it well and ſtrain it through a Sieve, keep it warm, and when you are ready to ſerve, pour it on your Soop.

This Cullis is us'd for all ſorts of black Meats: It is only the Meats you put into the Culliſes that gives

the

the Name and Taſte to them; ſo that if it be for Pheaſants make Uſe of Pheaſants inſtead of Partridges; do the like for Woodcocks, Pidgeons, Ducks, Teal, Quails, Rabbets, &c. And whatſoever Meat you uſe muſt be more than half roaſted before you pound it to put in your Cullis.

237. A Capon Cullis.

TAKE a roaſted Capon and pound it very well in a Mortar, put it in a Stew-pan, toſs-up ſome Cruſts of Bread in melted Bacon; and when they are become very brown put to them ſome Muſhrooms, Cives, Parſley and Baſil all ſhred very ſmall; mix all theſe with your pounded Capon, and make an end of dreſſing them over the Furnace; put in ſtrong Broth and ſtrain it.

238. A general Cullis which ſerves for all ſorts of Ragoos.

CUT three pound of lean Veal and half a pound of Ham into Slices, lay it in the bottom of a Stew-pan; put in Carots, Parſnips, and an Onion ſlic'd; cover it and ſet it a ſtewing over a Stove; when it has a good Colour and begins to ſtick, put to it a little melted Bacon, and ſhake in a little Flour, keeping it moving a little while till the Flour is fry'd; then moiſten it with Gravy and Broth of each a like quantity; then put in ſome Parſley, Baſil, a whole Leek, a Bay leaf, ſome Muſhrooms and Truffles minc'd very ſmall, and three or four Cloves, add the Cruſts of two *French* Rolls: Let all theſe ſimmer together for three-quarters of an hour; then take out your Slices of Veal, ſtrain it, and keep it for all ſorts of Ragoos.

239. To make a White Cullis Meagre.

BROIL a Pike or a Brace of Perch, skin them, take out the Bones and pound their Fleſh in a Mortar with a Handful of blanch'd Almonds, and the Yolks of four or five Eggs boil'd hard; ſlice a couple of Parſnips, a couple of Carots and ſix Onions, and ſtew them with Butter in a Stew-pan, turning them often, and when they begin to be brown, wet them with a thin Peaſe Broth or *Puree*; Scale, skin and bone a Carp, cut the Head

Head and Bones in Pieces and put them in the Stew-pan, let them boil a quarter of an hour, then ſtrain them into another Stew-pan; then put in ſome Muſhrooms, Truffles, a couple of Cloves, a little Parſley, Baſil, and a whole Leek; add alſo of crumbled Bread, the quantity of two Eggs: Let them ſimmer for a quarter of an hour over a gentle Fire; then put in your pounded Almonds, Eggs and Fiſh; let it ſimmer but not boil, for fear it change Colour; then ſtrain it and uſe it for Soops and Ragoos.

240. To make a Cullis of Roots

TAKE Parſnips, Carots, Parſley Roots and Onions, and cut them in Slices; toſs them up in a Stew-pan; then take about a dozen and half of blanch'd Almonds and the Crum of two French Rolls ſoak'd in good Fiſh Broth, pound them together in a Mortar with your Roots; then boil all together, ſeaſon them well as in other Culliſes; then ſtrain it and uſe it for Soops of Cardoons, Charvil, Onions, Leeks, &c.

241. To make white Cullis.

TAKE a good Pullet, roaſt it; pull off the Skin and take out the Bones; take a Handful of blanch'd Almonds, and pound them well in a Mortar with the Yolks of four hard Eggs and the White Fleſh of your Pullet, then take ſome Slices of Ham, and two pound of Veal cut in Slices, and lay them in the bottom of the Stew-pan; ſlice ſome Carot, Parſnip and Onion, and put in, and ſet it over your Stove, when it begins to ſtick and before it begins to colour, put in ſome good Broth. Then ſeaſon it with a Leek, Muſhrooms, Truffles, a little Baſil, Parſley and three or four Cloves, put in Crums of Bread, About the quantity of two Eggs; then ſet it a ſimmering 'till the Veal be done enough, then take it out and put in your Almonds, hard Eggs and Pullet you pounded, and mix all well together by ſtirring them. Let it ſimmer a little but not boil, leſt it ſhould turn brown, then ſtrain it. Uſe this with White Soops and Ragoos. If you would make this

Cullis

Cullis of Partridges, uſe the Breaſts of Partridges inſtead of the Pullets.

242. To make Curd Cakes.

TAKE a quart of Curds, eight Eggs, leaving out four of the Whites; put in Sugar, grated Nutmeg, and a little Flour: Mix theſe well together, and heat Butter hot in a Frying-pan, and drop them in like Fritters.

243. To make a compoſt of Currans.

PASS ſome Sugar through the Straining bag, boil it to the third degree, call'd *Blown*, then put in your Currans, give them a Boiling, then take them off the Fire. If you find they are ſufficiently impregnated with the Sugar you may dreſs them on *China* Diſhes and ſerve them up to Table; but if not give them another Boiling.

244. A Conſerve of Currans.

FIRST pick your Currans, then ſet them over the Fire in a preſerving Pan to make them caſt their Juice, then lay them on a Sieve to drain; ſtrain them and ſet that which runs from them over the Fire to dry, in the mean Time prepare Sugar, brought to the fourth degree of Boiling call'd *Crack'd*, and put in as much of the thick Subſtance of your Fruit as will give your Conſerve a good Taſte, and good Colour, mixing all well with the Sugar: Let your Sugar be work'd and made white round about the Pan, and when an Ice appears at top, take off your Pan and let the conſerve be dreſs'd in Moulds.

245. To make Currant Cream.

BRUISE ripe Currans into boiling Cream, ſtrain it, and put in Sugar and Cinnamon powder'd, and ſerve it up.

246. To make Jelly of Currans

LET your Currans be pretty ripe, preſs out the Juice thro' a coarſe Linnen Cloth, clarify it, and add to it half a Pound of Sugar boil'd to a Candy height to each Pint of Juice; boil them together 'till a third part be waſted away, and it is done.

247. To make Marmalade of Currans.

STRIP your Currans off from the Bunches, and ſoak them in boiling Water 'till they break: Then take them from the Fire, and lay them on a Sieve to drain; and when they are cold, paſs them through the ſame Sieve to clear off the Seeds. Then dry them over the Fire while you bring your Sugar to the fifth Degree of Boiling call'd *crack'd*, allowing as much Sugar as your Fruit weighs. Mix all well together, ſimmer it over the Fire ſome time; then put your Marmalade into Pots.

248. To make Marmalade of Currans.

TAKE red Currans full ripe, pick them, and ſqueeze out the Juice of ſome of them; and put to it ſome Juice of Rasberries; put your whole Currans into this Juice, boil them gently; and when they begin to break, put in an equal Weight of Sugar boil'd to a Candy height, boil them together, maſh them as they boil, ſcum it, put in ſome Roſe-water, and when it is become as thick as Marmalade, put it into a well glaz'd Pot.

249. To make Paſte of Currans.

PUT your Currans into a Pan, ſet them over the Fire to make them caſt their Juice, then lay them on a Sieve, and let them cool; then ſtrain them thro' the Sieve, and dry them over the Fire. In the mean time take the Weight of your Fruit in Sugar, and boil it to the fifth Degree of Boiling call'd *crack'd*, and temper it as you do for Curran Marmalade: Then ſet it on the Fire a while to ſimmer, then dreſs your Paſte, and ſet it in the Stove to dry.

250. To preſerve Currans in Bunches.

BOIL your Sugar to the fourth degree of Boiling, call'd *feathered* tye your Currans up in Bunches; then place them in Order in the Sugar, and give them ſeveral covered Boilings; ſcum them quick, and let them not have above two or three Seethings; then ſcum them again, and ſet them into the Stove in the Preſerving-pan. The next Day drain them and dreſs

them

them in Bunches, ſtrew them with Sugar, and dry them in a Stove.

251. To preſerve red Currans liquid.

PICK your Currans, put them into pearled Sugar, and give them a light cover'd Boiling; ſcum them, the next Day ſtrain them through a Sieve; while the Syrup is boil'd to a degree betwixt pearled and ſmooth: Afterwards put in your Currans, and add as much other pearled Sugar as is ſufficient to ſoak them; Give them ſeveral cover'd Boilings between *ſmooth* and *pearled*. Scum them well, and ſtir them 'till they are a little cool, that they may not turn to a Jelly.

252. To pickle Currans.

TAKE Currans before they are thorough ripe, put them into a Pipkin with White-wine Vinegar; give them a Warm or two over the Fire, with as much Sugar as will ſweeten them indifferently; cover them over with this Liquor, and keep them always under it.

253. Syrup of Currans.

PRESS the Juice of Currans through a ſtraining Bag; then add to it an equal quantity of Sugar that has been boil'd almoſt to its *crackt* Quality, and the Syrup will come to its full Perfection.

254. Currans Water.

TAKE the ripeſt Currans, bruiſe them, infuſe them in Water, ſqueeze them, put in Sugar, let them ſtand for five or ſix Hours; ſtrain the Liquor through a Sieve, and clarify it by paſſing it through a ſtraining Bag, if it be deſign'd for a cooling Drink; or if you would ice it, do it as directed in the Article *Ice* under Letter *I*.

255. To make Currant Wine.

TAKE twenty four Pound of Currans, two Gallons of Water, bruiſe them, and lay them in ſteep for three Days; then ſtrain them, put to it eight Pounds of Sugar; put it into your Cask, let it work; and when it has done working, ſtop it up, let it ſtand two Months, fine it off the Lees, and if it require it, add

more Sugar; put it into the Cask again, and let it ſtand a Month, then rack it off, and bottle it with Sugar. Let it ſtand ſix Weeks, and it will be fit to drink.

256. To make a Cuſtard.

BOIL a Quart of Cream, ſweeten with fine powder'd Sugar; beat the Yolks of Eggs with a couple of ſpoonfuls of Orange-water; ſtir them well with the Cream, and ſtrain it through a Sieve: Fill your Cruſt or Cups, and bake them with care.

257. Another Way.

BOIL a Quart of Cream with whole Spice; then take the Yolks of ten Eggs, and the Whites of five, and ſome Roſe-water; mix them with a little Cream, and when the reſt of the Cream is almoſt cold; put in your Eggs, ſtir all well together, ſweeten with Sugar, then fill your Cuſtards, and bake them.

258. Cuſtards.

BOIL three Pints of Cream with ſome whole Mace; then ſet it by to cool; then temper it with eight Eggs, leaving out four of the Whites, beat in Orange-flower or Roſe-water, and a Pound and half of Sugar. Your Coffins being harden'd in the Oven, and prick'd with a Pin to prevent their riſing in Bliſters, fill them, and ſet them in the Oven.

259. To make Cuſtards in Cups.

TAKE two Quarts of Cream, the Yolks of fourteen, and Whites of ſix Eggs, beat them well with five or ſix Spoonfuls of Roſe-water, mingle them with the Cream; ſweeten with fine Sugar, put it into Cups, and bake them.

260. To make a Cream Cuſtard.

PARE the Cruſts off from a Penny white Loaf, grate the Crumb very fine, and mix it with a quart of Cream, and a good Piece of Butter; beat the Yolks of twelve Eggs with Cream, ſweeten them with Sugar; let them thicken over the Fire, make your Cuſtards ſhallow, bake them in a gentle Oven, and when they are bak'd, ſtrew fine Sugar over them.

261. To dreſs Cutlets of Veal or Mutton.

BEAT your Cutlets with a Cleaver, and ſeaſon them with Salt and Pepper; then cover them all over, except within two Inches of the Rib-bone, as thick as a five Shilling piece with forc'd Meat, the Receipt of which you will find in Letter *F*. Then take as many half Sheets of white Paper as you have Cutlets, and wet them on one ſide with melted Butter; ſprinkle grated Bread all over your forc'd Meat: Lay every Cutlet on a half Sheet of Paper croſs the middle of it, leaving the Bone about an Inch out of the Paper; then cloſe the two Ends of your Paper on both ſides, cutting off what is too much, broil your Veal Cutlets three quarters of an Hour, and your Mutton half an Hour: Then take off the Paper, lay them round the Diſh with the Bones outermoſt. For the Sauce, take Butter, Gravy, and Lemon.

262. To farce Veal or Mutton Cutlets.

BOIL a Neck of Veal or Mutton in good Broth, then take off all the Fleſh from the Bones; take ſome blanch'd Bacon, Muſhrooms, Truffles, Cives and Parſley, mince all theſe and the Fleſh very ſmall, then pound all together in a Mortar with Spice and uſual Seaſonings; adding the Crumb of a *French* Roll ſoak'd in Gravy or Milk, and a little Cream. Put in ſome Yolks of Eggs, but do not make it too liquid; then cut Bards of Bacon of the Size of your Cutlets; upon theſe Bards lay your Farce with the Bones of your Cutlets, which faſhion with your Knife, dipt in beaten Eggs, in the form of a Cutlet: Drudge them with Crumbs of Bread, lay them in a Tart-pan, and ſet them in the Oven to give them a Colour. Theſe are us'd to garniſh any large Diſhes of the firſt Courſe, or ſerve them as Outworks on Plates or little Diſhes. They are call'd Cutlets farc'd in Cream.

263. Cutlets another Way.

MARINATE your Cutlets for three Hours in Verjuice, Juice of Lemon, Salt, Pepper, Cloves, Bay-leaves and Cives. Then make a thin Batter with

Water, flour a raw Egg and as much Butter as a Walnut mix'd together, and well beaten; dip your Veal Cutlets in this Batter, and fry them in Hog's Lard. Garnish with fry'd Parsley, and serve them for the first Course.

264. Or thus.

FLAT your Cutlets with a Cleaver, lard them and drudge them with Crumbs of Bread, Salt, Pepper, and shred Parsley; then toss them up in melted Bacon. Lay them in a Dish, pour on them a Ragoo of Sweet-breads and Mushrooms. Garnish with fry'd Parsley, and serve them.

265. Or thus.

DIP your Cutlets in melted Bacon, season them well with shred Herbs, Salt and Pepper, strew Crumbs of Bread over them, and broil them on a Gridiron. Serve them up with Gravy.

266. Or thus.

BOIL your Cutlets in fair Water, then dip them in a thin Batter made of Flour and Eggs, then fry them in Hog's Lard; and serve them up with Salt, Pepper, and Verjuice.

DA

1. To dress Dabs.

BOIL the Dabs in a *Court Bouillon*, and when they are cold cut them into Filets, with which and some small Sallet Herbs dress a Plate; season them with Salt, Pepper, Vinegar, and Oil. Or you may dress them with Anchovy Sauce, and serve them up when cold, upon a Napkin for Inter-messes. You may also bake them in a Pie as Turbots. Or you may leave your Dab intire, and serve it up hot with white Sauce and Cream for a Side-dish.

2. A Side-dish of a marinated Dab.

CUT the Dab through the Back, that the Marinade may penetrate it: Make the Marinade as directed

rected in the Article Marinade in Letter M. And when it is ſufficiently marinated, let it be well breaded with Bread Crumb and ſeaſon'd Chippings; then bake it, and garniſh it with little Pies.

3. To dreſs a Dab in Sallet.

Boil your Dab in a Pickle after the uſual manner; and when it is cold, cut it into Filets: Garniſh a Plate with them, and a ſmall Sallet; ſeaſoning with Salt, Pepper, Oil, and Vinegar.

4. To candy Damſons.

After they have been preſerv'd, dip them in warm Brandy to waſh off the Syrup, then ſift fine Sugar over them, and ſet them to dry in a Stove or Oven. Do this, taking them out three or four times, and ſift Sugar over them, but let them not be cold before they are quite dry.

5. To make Marmalade of Damſons.

Take a Gallon of large ripe Damſons; peel off the Skins of three Quarts of them, put the Quart unskinned in the bottom of an earthen Pan, and thoſe that are skinn'd upon them; cover the Pot ſo cloſe that no Water can get in; then ſet on a Kettle of Water; put in the Veſſel of Damſons; boil them 'till they are tender, then take out their Stones, and both Skins and Stones of the undermoſt: Then take as much Sugar as they weigh, put to the Pulp, make it boil apace, ſcum it well, and when it is boil'd enough, put it in a Pot for uſe.

6. Conſerve of Damſons.

Take four Quarts of Damſons, and prick them, put them with two Quarts of Wine or Damask Roſe-water into a Pot, cover them, and boil them well, ſtirring them well together; when they are boil'd tender, let them cool, then ſtrain them with their Liquor; ſet the Pulp over the Fire; add to it a ſufficient quantity of Sugar; let them boil 'till they are done enough; then put them up into your Pots for uſe.

7. To keep Damſons for Tarts.

WIPE the Damſons, put them into an earthen Pot, and as you lay them in, between every Layer, ſtrew in fine powder'd Sugar; two Pound of Sugar will be enough for ſix Pound of Damſons. When you have done, paſte up the Pot with Rye Dough; bake them with Six-penny Bread; when it is drawn, let it ſtand 'till it is cold; then cut a Stick, put it down in the middle of your Pot of Damſons; cut a piece of white Paper round juſt fit to cover them; cut a Hole in the middle for the Stick to go through, then melt freſh Butter, and pour upon the Paper; and when you want to take out any Damſons, take out the Paper by the Stick; and when you have done, put it down again. Thus you may keep them all the Year.

8. To jelly Damſons.

TAKE eight Pound of Damſons, put to them eight Pound of fine Sugar, and half a Pint of Water, boil them for half an Hour over a gentle Fire 'till the Skins break; then take them off, and ſet them by for an Hour; ſet them on the Fire again for half an Hour more; ſet them by again for the ſame time, do ſo the third time: While they ſtand off the Fire, ſet a Weight upon them to keep them under the Syrup. The laſt time you muſt boil them, 'till you perceive they are of a very high Colour in the part where the Skin is broke; then take them off, ſet them by to cool, and when they are cold drain away the Syrup, and make the Jelly in the following manner. Boil a good Quantity of green Apples, green Goosberries, and Quince Cores to a maſh; then ſtrain them through a Hair Sieve. Take an equal Quantity of this Jelly, and the former Syrup, and boil them together over a gentle Fire, till they jelly, but boil it not too high, leſt it ſhould rope; ſcum it well, and while it is hot, put it into Glaſſes or Pots.

9. Damſon Wine.

To every five Quarts of Damſons, put two Gallons of Water, to which add five Pounds of Sugar;

ſtone

ſtone your Damſons, boil them till the Liquor is of a fine Colour; then ſtrain them through a Sieve; then ſet it a working in an open Veſſel for three or four Days; then pour it off the Lees, and let it work in that Veſſel as long as it will? then ſtop it up for half a Year or more, till it is fine; then bottle it, and let it ſtand a Year or two before you drink it.

10. Another Way.

TAKE ripe Damſons, put them into a Tub, warm as much Water as will cover them, put it to them; cover them cloſe with Clothes, to keep them warm as long as you can, let them lye at leaſt a Day and a Night, till they are grown plump: Then put more Water to them, and boil them over a brisk Fire for five or ſix Hours; then ſtrain them. Set your Liquor a working with Yeaſt, or the Lees of good Wine: And when it has work'd a while, put it up in a Wine Cask, and when it is fit to be ſtopp'd up, put into your Cask a few freſh Damſons; then ſtop it up cloſe, and ſet it in a cool Cellar for two or three Months.

11. A Dartmouth Pye.

TAKE two Pound of lean Leg of Mutton, and one Pound of Beef Suet; chop them as ſmall as may be; ſeaſon all with Salt, and a grated Nutmeg; add a pound of Currans and a quarter of a Pound of Sugar; mix all well together, and put it into a Paſte, and ſet it in the Oven for an Hour and a half. To make your Paſte, take one Part of Butter, and two Parts of Beef-Suet try'd; melt them, mix them in the Water, let it boil, then put in your Flour and knead it up.

12. To bake red Deer.

BONE a Side of red Deer and ſeaſon it; then take out the Back Sinews, and the Skin, and lard the Fillet, or Back with large Lard, as big as your middle Finger, ſeaſoned with Pepper and Nutmeg; then mix ſix Ounces of Salt, with four Ounces of Pepper, and four of Nutmeg; ſlaſh the Veniſon on the outſide to

make

make the Seaſoning enter, and ſeaſon it well with theſe: Your Pye being made, lay Butter in the Bottom of it, alſo a quarter of an Ounce of Cloves, and a Bay-Leaf or two; then lay on a few Cloves, and good Store of Butter; let it ſtand in the Oven for eight or nine Hours; but firſt baſte the Pye with half a dozen Eggs well beaten; when it is bak'd and cold, fill it up with clarified Butter.

For the Cruſt to a Side, or half a Haunch of red Deer, take half a Buſhel of Rye-meal, courſly ſearſed, and make it up very ſtiff with boiling Water only.

If you bake it to eat hot, give it but half the ſeaſoning, and Liquor it with Butter and Claret.

13. To make a Farce for red Deer.

MINCE Beef-Suet with Savory, Roſemary, and Thyme, or Cloves, or all manner of ſweet Herbs; ſtuff any Part convenient to be ſtuffed with this Farce, lay the Caul over the Side, or half the Haunch; roaſt it, and ſerve it up with any of the Sauces following; garniſh with Oranges, Lemons, and Beet Roots.

14. To roaſt red Deer.

TAKE either a Side, or Haunch; and either lard with ſmall Lard, parboiling it before you lard it; or ſtick it with Cloves, ſpit it and roaſt it, and ſerve it up with any of the following Sauces.

15. Sauces for red Deer.

1. THE Gravy and ſweet Herbs chopp'd ſmall, and boil'd together, or the Gravy only.

2. The Juice of Oranges or Lemons, and Gravy.

3. Bread ſoak'd in Vinegar, Claret Wine, Ginger and Sugar, and beaten together, then ſtrain'd and boil'd with a few whole Cloves, and a Sprig of Roſemary.

4. White Bread boil'd in Water pretty thick, without Spices, and Butter, Vinegar, and Sugar, added to it.

16. A Doublet Pye.

LET a Leg of Veal be either roaſted or parboil'd; then mince it ſmall with Beef Suet, and ſweet Herbs.

Then

Then put ſome into the Pye, ſeaſon'd with Nutmeg and Cinnamon; then beat as many Eggs as will wet it; and make it up like Eggs, and ſtick a Date in the middle of each of them, and lay them in a Pye, and lay ſome dry'd Plums over them; then put it in the Oven; before you draw it, take White-wine, Sugar and Butter, and pour into it, let it ſcald a little, give it a ſhake or two, and ſerve it up.

17. To boil Ducks after the French Faſhion.

LARD the Ducks, ſpit them, and half roaſt them; then take them off the Spit; put them with a Quart of Claret into a Pipkin; put in a Pint of bearded Oiſters, and ſome Cheſnuts, a couple of Onions minced ſmall; a little beaten Ginger, ſome ſtripped Thyme, and ſome Mace: Thicken it with the Cruſt of a *French* Roll grated; then diſh it upon Sippets.

18. To boil wild Ducks.

DRAW and truſs your wild Ducks, parboil them, and half roaſt them; then carve them, and ſave their Gravy; put the Gravy into a Pipkin, with Pepper, ſlic'd Ginger, Parſley, and good Store of Onions, a Quart of Claret, Barberries, large Mace, and waſht Currans; boil all theſe together, ſcum it clean, put in Butter and Sugar; diſh your Ducks, in the Sauce and ſerve them up.

19. To boil a tame Duck.

PARBOIL the Duck, then chop an Onion, and a Handful of Parſley together; put them into a Pipkin with ſtrong Mutton-broth, a Turnip cut and parboil'd, till the Rankneſs is taken away; Endive, and pickt and waſh'd Barberries: Then put in half a Pound of Butter, and a little Verjuice: Boil all together, ſtirring it till it is enough, and ſerve it up with the Turnip, large Mace, Pepper, and a little Sugar.

20. To Farce a Duck.

FARCE the Breaſt of your Duck, with the Fleſh of the Breaſt of a Capon, Beef Marrow minc'd ſmall, and the Yolks of raw Eggs, ſeaſon'd with Salt, Pepper,

per, and a little Nutmeg; then ſtew the Duck *a la Braiſe*, and make a Ragoo of ſweet Breads of Veal, or Lamb, fat Livers, Cocks-combs, Truffles, Muſhrooms, Artichoke Bottoms, and Aſparagus Tops; toſs up all theſe in melted Bacon, moiſten it with Gravy; thicken with a Cullis of Veal and Ham; pour this Ragoo upon it, and ſerve it up.

21. To fricaſſy Ducks.

QUARTER them, race them, beat them with the Back of your Cleaver, dry them well, fry them in ſweet Butter; when they are almoſt fry'd, put in a Handful of Onions ſhred ſmall, and a little Thyme: Then put in a little Claret, thin Slices of Bacon; Parſley and Spinage, boil'd green, and ſhred ſmall: Break into a Diſh the Yolks of three Eggs with a little Pepper, and ſome grated Nutmeg, toſs them up with a Ladle full of drawn Butter; pour this on your Ducks, lay your Bacon upon them, and ſerve it up.

22. To fricaſſy a Duckling.

CUT your Ducklings into ſmall Pieces, dry them, flour them, and fry them in Butter; then take a little Canary, ſome Parſley, and an Onion chopt ſmall; a little groſs Pepper, and a Blade of Mace, and put to theſe ſome Sugar, Butter, and Verjuice: Then pick the Stalks off from a good Handful of Clary; make a Batter of three or four Eggs, Flour and Cream, with a little Nutmeg; fry theſe, and having diſh'd your Ducklings, pour your fry'd Clary, &c. upon them.

23. To dreſs Ducks with Celery.

FIRST dreſs your Ducks *a la Braiſe*; then boil ſome Celery in Water and Salt, putting it in when the Water boils; when it is a little more than half enough, take it out, drain it, toſs it up in a Sauce-pan, with ſome thin Cullis of Veal and Ham; and when it is enough, thicken it with a bit of Butter, as big as a Walnut, work'd up with a little Flour; keep moving it over the Fire, put in a few

Drops

Drops of Vinegar. Diſh your Ducks, pour the Ragoo over them, and ſerve them up.

24. To dreſs a Duck with Cucumbers.

DRESS your *Duck a la Braiſe*; then pare Cucumbers, cut them in two in the middle, and take out the Seeds, cut them in ſmall Slices; then marinate them for two Hours in Vinegar, Pepper, Salt, and two or three ſliced Onions; then ſqueeze them in a Cloth, and toſs them up in melted Bacon; when they begin to brown, ſimmer them over a Stove in Gravy; take off the Fat thicken with a Cullis of Veal, and Gammon of Bacon, and when your Duck is enough, pour it upon it, and ſerve it up.

25. To dreſs Ducks with Olives.

YOU may either dreſs your Ducks *a la braiſe*, or roaſt them; then toſs ſome Muſhrooms up in a Sauce-pan, and moiſten them with Gravy, and bind it with a Cullis of Veal and Ham: Then ſtone ſome Olives, and put them into ſcalding Water, take them out, drain them, and put them into the Ragoo; give them a boil, diſh your Ducks, pour the Ragoo over them, and ſerve it up.

26. To dreſs a Duck with Juice of Orange.

ROAST the Duck, till it is half enough; then take it up, lay it in a Diſh, and cut it up ſo as to leave all the Joints hanging to one another. Then take Salt and Pepper pounded, and put between every Inciſion; alſo, ſqueeze in ſome Juice of Orange. Then lay the Duck in a Diſh upon the Breaſt, and preſs it hard down with a Plate; ſet it over the Stove for a little time; then turn the Breaſt upwards again, and ſerve it hot in its own Gravy.

27. To dreſs a Duck with green Peas.

FIRST dreſs your Duck *a la braiſe*; then toſs up ſome green Peas in a Sauce-pan, with ſweet Butter, Salt, Pepper, a duſt of Flour, and a Faggot of Savoury Herbs; moiſten them with Gravy, thicken with the Yolk of an Egg beaten up with a little Cream;

Cream; diſh the Duck, pour the Ragoo over it, and ſerve it up.

28. To dreſs a Duck with Turnips.

LARD the Duck, drudge it well with Flour, and toſs it up in melted Bacon, to make it brown; then put it into a Pot, and make a Brown with melted Bacon, or with melted Butter and Flour; put to this a Pint of White-wine, ſome good Broth, ſeaſon it with Pepper, Salt, Cloves, ſweet Herbs, Onions, Parſley. and Slices of Lemon, ſtew the Duck in theſe; cut your Turnips into the Shape of Olives or Dice, toſs them up in Hogs Lard to brown them; ſet them a draining, then ſimmer them in good Gravy thicken'd with a Cullis; when the Duck is ſtew'd lay it in the Diſh, and pour upon it the Ragoo of Turnips, and ſerve it hot.

29. To roaſt a Sea Duck.

BASTE it as it is roaſting with Butter and Salt, and make the Sauce for it with the Liver minc'd very ſmall, and put into Dripping, with Salt, Pepper, Nutmeg, Muſhrooms, and Juice of Orange.

30. To dreſs a Duck a la braiſe.

TAKE a Duck and Lard it with large Lardons of Bacon, well ſeaſon'd; then garniſh the Bottom of your Stew-pan, with Bards of Bacon and Slices of Beef; to this put Parſnips, Carots and Onions ſlic'd, Salt, Pepper, Cloves, ſome ſweet Herbs and Slices of Lemon; then put in your Duck, and cover it with the ſame Ingredients, and in the ſame Manner as you put them under it, then cover it; ſet it a ſtewing with Fire over and under, when it is enough lay your Duck on Sippets in your Diſh, pour the Ragoo upon it, and ſerve it up.

31. To dreſs Ducks with Oyſters

TAKE wild Ducks, truſs them, make a Ragoo with Veal Sweet-Breads, Muſhrooms, Truffles and Oyſters, ſeaſon'd with fine Herbs, Cives and Parſley; when it is almoſt ready, farce the Ducks with it; tye them up well, and roaſt them; a little afterwards make a Muſhroom Cullis, ſuch as is uſually made for Partridges,

pour

pour it upon them, and ſerve them up hot for a Side-Diſh.

32 Or thus

LET your Duck be firſt dreſs'd *a la braiſe*; then toſs up Muſhrooms and Truffles in melted Bacon, and moiſten them with Gravy; then bind it with a good Cullis of Veal and Ham; then put ſome Oyſters into a Sauce-pan, give them three or four Turns in their own Liquor over the Fire, clean them well, and put them into the Ragoo, and ſet it over the Fire again for a Moment or two, but let them not boil; lay your Duck in the Diſh, pour your Ragoo upon it, and ſerve it up.

33. To ſtew Ducks.

HALF roaſt them, then put them into a Stew-pan, put in a Pint of Claret, and a Pint of ſtrong Broth, two Onions quarter'd, and a Bunch of ſweet Herbs, with a little beaten Pepper; ſtew them in a Pan covered, and when they are enough, garniſh with fry'd Bacon.

34. A Duck Pye.

TAKE wild Ducks, ſeaſon them well with Pepper and Salt; put them in your Pye, adding two large Onions minc'd ſmall, and good ſtore of Butter; bake it and pour in good Store of melted Butter.

35. To make a Duck Pye.

TAKE a couple of Ducks, prepare them for roaſting, parboil them; then lard them with large Lardons of Bacon, and the lean of Ham, ſeaſon'd with Pepper, Salt, Spice, ſweet Herbs, Parſly and Cives ſhred ſmall; make your Paſte, roll it out an Inch thick, raiſe your Pye; lay all over the Bottom of it pounded Bacon, ſeaſon'd with Salt, Pepper, Spices, ſweet Herbs, Cives, and Parſly ſhred; then lay in your Ducks, and fill up the empty Spaces with Mutton Cutlets, larded and ſeaſon'd with the Seaſoning abovemention'd; then ſtrew ſome of the ſame Seaſoning over your Ducks and Cutlets, and lay thin Slices of Veal over all, and thin Slices of Bacon over your Veal; then put in a Piece of Butter; then lay the Lid on your Pye, and ſet it in the Oven;

Oven; let it ſtand for four or five Hours in the Oven; while it is baking make a Ragoo of Muſhrooms Truffles, Cocks Combs, Livers and Sweet-Breads, toſs'd up in a Stew-pan with melted Bacon, moiſten'd with Gravy; let theſe all ſimmer over a gentle Fire for half an Hour, skim off the Fat, and thicken it with a Cullis of Veal and Ham. When your Pye comes out of the Oven, ſet it in a Diſh, cut it open, take out the Bacon and Veal, take off the Fat that ſwims at top, pour in your Ragoo, and ſerve it up hot for the firſt Courſe,

36. To make a Sea Duck Pye.

WHEN your Ducks are pick'd and truſs'd, beat them a little on the Breaſt, broil them and tye them up at the Ends: Take the Livers, Muſhrooms, Truffles, Cives, Parſley, Butter, an Anchovy and Capers, mince them ſmall, and ſeaſon them well, and ſtuff the Bodies of the Ducks with the Farce; then having made your Paſte, fill your Pye with the Sea Ducks; when it is bak'd, you may either ſerve it up cold, without any thing elſe; or if you ſerve it up hot, make a Ragoo with Carps Roes, the Tails of Crayfiſh, Truffles and Muſhrooms, or elſe a Ragoo of Oyſters.

37. To dreſs a Duck with Succory.

DRESS your Duck a la braiſe, ſcald your Succory, ſqueeze out the Water, give it two or three Cuts with a Knife, toſs it up in a Sauce-Pan with Gravy, thicken it with ſome Cullis of Veal and Ham; Diſh your Duck, pour the Ragoo over it, and ſerve it up.

38. A Cullis of Ducks.

ROAST a Duck and pound it in a Mortar, then cauſe ſome Gammon to be fry'd brown, and put them into a Pot with a handful of Lentiles; ſeaſon them with a Clove of Garlick, three or four Cloves, ſome Cives and Savory, let them ſtew all together; when they have ſtew'd ſome time, pound them with the Fleſh of the Duck, and toſs them up in a Sauce-pan with melted Bacon; put in ſome Veal Gravy, to give it a pale Colour, and ſtrain it.

1. To dreſs Hogs Ears.

CLEAN them well, put them into a Pot with as much Water as will cover them, well ſeaſon'd with Salt, Pepper, a large Onion, and a Bay Leaf or two, and ſend them to an Oven; when they are bak'd, keep them in the Pickle, and when you uſe them, cut them in Slices, and fry them; for the Sauce put a Piece of Butter into three or four ſpoonfuls of the Pickle, ſhake in a little Flour, and add a ſpoonful of Muſtard, which pour into the Diſh over them.

2. Another Way.

CLEAN them well, ſeaſon Bards of Bacon and Slices of Veal, with Salt, Pepper, Nutmeg, Cloves, Bay Leaves, Onions, Baſil, Cives, Parſley, beaten Coriander-Seed, a Stick of Cinnamon, and Slices of Lemon; lay your Bacon and Veal over the Bottom of a Stew-pan, mix'd with the other Seaſonings; then lay the Hog's Ears upon them, then cover them with Slices of Veal and Bards of Bacon; then put in a Quart of White-wine, with as much Water as will juſt cover them; put in alſo a Pound and a half of melted Hog's Lard; cover them well, and let them ſtew over a gentle Fire till they are enough; let them ſtand to cool, take them out and drudge them with Flour, broil them and ſerve them up.

Or you may ſlice them, and toſs them up with a little melted Bacon in a Stew-pan, putting in Cives and Parſley ſhred: then put in ſome Gravy to them, ſet them over a gentle Fire to ſimmer a while, take off the Fat, put in Cullis of Veal and Ham, a little Muſtard and Vinegar, and ſerve them up.

3. To bake Eels.

WHEN your Eels are ſtripp'd and well cleans'd, take a ſhallow Pot, and cut your Eels in Lengths, according to the Depth of your Pot, and put them in ſo that they may ſtand end-ways; put a ſmall Quantity of Water, Salt, Pepper, Shalots cut ſmall, ſome Sage chopt ſmall,

Marjoram, Roſemary Tops and Thyme, and ſet them in the Oven; when they are bak'd, beat up ſome Butter with the Liquor that comes from them, and ſome White-wine, and ſerve them up.

4. To broil Eels.

WHEN they are ſtript, cut them in pieces, and make Gaſhes in them, then lay them a while in melted Butter, Salt, Pepper, Onion, Parſley, and Savoury Herbs, warm this a little, and ſhake it all well together; then take out the Eels bit by bit, drudge them with the Crumb of Bread, and broil them over a gentle Fire 'till it be of a good brown Colour. When they are broil'd, make a brown Sauce with Parſley, Cives, and Capers, put it into the Diſh, and the Eels round it.

5. To collar Eels

WHEN they are skinn'd and gutted, rip up their Bellies, and bone them; then ſeaſon them with Pepper, Salt, Nutmeg, ſweet Herbs, and Lemon-peel, and roll them up hard, tye them with Tape; then make your Pickle thus; Put the Bones of the Eels into a Pot of Water, and boil them, ſeaſoning it with Pepper, Salt, two or three Bay-leaves, a Sprig of Roſemary, and a Bunch of ſweet Herbs, and ſome Cider; but boil them not too much; when you take them up, tye them in a Bunch, and hang them up to be cold; skim all the Fat off the Liquor, put in your collar'd Eels; boil up the Pickle now and then; eat them with Vinegar and Oil beat up thick together, or the Juice of Lemons, Pickles, or what you pleaſe.

6. Another Way.

TAKE a large Silver Eel, ſplit him down the Back-bone, waſh, dry, and ſalt him; then take Oiſters, an Onion, Thyme, Savoury, and ſweet Marjoram, mince them very ſmall; add to theſe Cloves, Mace, and Nutmeg pounded; ſtrew theſe on the Inſide of the Eel, roll it up, bind it with a Tape, boil it in Water, Vinegar, and Salt, three whole Onions, a little Ginger, and a Bunch of ſweet Herbs: Garniſh your Diſh with Fennel and Flowers.

7. To

7. To dreſs Eels a la daube.

TAKE the Fleſh of Eels and Tench, mince them together, ſeaſon the Fleſh with Salt, Pepper, Nutmeg and Cloves beaten; cut the Fleſh of another Eel into ſmall pieces, of which lay one Layer on the Skins, and another of the minced Meat; this do 'till you have made it in the form of a Brick-loaf; then lap it up in a Linen Cloth, and ſtew it in half Water, half Claret, ſeaſon'd with Pepper, a Bay-leaf, and Cloves. Let it cool in its own Liquor, cut it into little Slices, and ſerve it in Plates or little Diſhes.

8. The Engliſh way of dreſſing Eels.

MAKE a Farce with Bread crumbled very fine, Cives, Parſley, add all ſorts of Savoury Herbs ſhred fine; ſeaſon with Salt, Pepper, Nutmeg, Cloves; the Yolks of hard Eggs and freſh Butter; mix all theſe together, rub your Eel with Salt, then with a Towel, to take off the Slime, then skin it, and cut it into three or four Pieces; lay them in a Diſh; pour ſome good White-wine upon them, let them lye a little while, take them out, and cut Notches on the Backs and Sides; fill up theſe with the aforeſaid Farce, then ſlip it into the Skin, and tye it at both Ends. Prick the Skin in ſeveral Places with a Fork; then either broil it on a Gridiron, or roaſt it on a Spit, as you pleaſe. When it is dreſs'd, take off the Skin, and ſerve it up dry with Juice of Lemon.

Or you may make a white Sauce with Vinegar, Butter, white Pepper, Salt, Capers, and Anchovies.

9. To tarte Eels

BONE your Eels, pound the Fleſh of your Eels in a Mortar, mixing with it ſome Cream, Crumb-bread, Muſhrooms, Truffles, Cives, and Parſley, all well ſeaſoned. Lay this Farce upon the Bones of your Eels, drudge them well with Crumbs of Bread grated fine; then put them into a Tart Pan, and bake them in an Oven 'till they are of a good brown Colour.

10. To fry Eels.

STRIP them, clean them, bone them, and cut them in Pieces, lay them in a Marinade of Vinegar, Salt, Pepper, ſlic'd Onion, Bay-leaves, and Slices of Lemon, for two Hours; then drudge them with Flour, and fry them in clarified Butter. Serve them up dry with fry'd Parſley.

11. To haſh Eels.

LET your Eels be large, draw, waſh, bone, and mince them; ſeaſon them with Cloves, Mace, and an Onion cut into four Quarters, put in a little White-wine, and ſome ſtewing Oiſters, and an Anchovy or two; let them ſtew over a gentle Fire, and ſerve them up on Sippets. Garniſh the Diſh with ſome Slices of Orange.

12. Eels with brown Sauce.

CUT your Eels in pieces, toſs them up in a Stew-pan with burnt Butter, fine Herbs chopt very ſmall, Cives and Parſley, Salt, Pepper, Nutmeg, Cloves, and Capers: You may alſo add White-wine, a little Verjuice, with a little Flour. Afterwards ſtew all together in a Diſh or earthen Pan; and when it is enough, ſerve it up with a Garniſh of Lemon.

13. The beſt way to roaſt a large Eel.

WASH it in Water and Salt, cut off the Head, and fley off the Skin a little below the Vent; gut it, wipe it clean with a Cloth, and give it three or four Scotches with a Knife. Then ſhred pick'd Parſley, ſtript Thyme, Winter Savoury, and ſweet Marjoram, with an Anchovy; mix them with Salt and Butter, and put them into the Belly of the Eel, and into the Scotches; then draw the Skin over the Eel again; tye the Skin with a Pack-thread to keep in all the Moiſture. Faſten it to a Spit, and roaſt it leiſurely; baſte it with Water and Salt 'till the Skin breaks, and then baſte it with Butter. Make your Sauce of beaten Butter, and White-wine, with three or four Anchovies diſſolv'd in it.

14. To

14. To ſpitchcock an Eel.

LET your Eel be large, ſplit it down the Back, and joint the Bone, but leave on the Skin, cut it into three or four Pieces, broil them on a gentle Fire, baſte them with Butter, Vinegar, and Salt; when they are broil'd, ſerve them up with Butter and Juice of Lemon.

15. Eels with white Sauce.

WHEN you have skinn'd your Eels, cut them in pieces and ſcald them, dry them in a Napkin, and toſs them up in a Pan with Salt, Pepper, Cloves, Cives, Nutmeg, and Capers, a Bay-leaf, and a piece of Lemon. Then dreſs ſome Artichoke Bottoms, Muſhrooms, Aſparagus Tops with ſweet Butter and fine Herbs; and make a white Sauce with the Yolks of Eggs and Verjuice: When they are ready, garniſh with fry'd Bread add Slices of Lemon, and ſerve them up with Juice of the ſame.

16. Eel Potage.

SKIN your Eels, cut them in pieces, fry them with burnt Butter, Flour, fine Herbs, and other proper Seaſonings; then put them into a Pot with Fiſh-broth made of Tenches, Eels, Pikes, and Carps, boil'd in Water, with Butter, Salt, an Onion ſtuck with Cloves, and a Faggot of fine Herbs. Put in ſome Cruſts to ſoak, ſerve it up with Capers and Lemon-Juice.

17. To ſeaſon an Eel Pye.

MAKE your Pye of fine Paſte, either of an oval or round Figure; take Silver-Eels, cut them in pieces, ſeaſon them well with Salt, Pepper, Nutmegs, Cloves and Mace beaten: Lay good ſtore of Butter under the Eels, ſome whole Mace broken into Sprigs on the top, and a good quantity of Butter on the top of them in Slices.

18. To ſtew Eels.

PUT them into a Stew-pan with White-wine, and a little Salt; when they are half ſtew'd, put to them

ſome Horſe-radiſh, an Onion quarter'd, a little grated Bread, and a little beaten Cloves and Mace; when they are almoſt done, put in a little Butter, and a Glaſs of Claret, and an Anchovy quarter'd; give them a walm or two, and ſerve them up.

19. To ſouce Eels.

TAKE four fat large Eels, ſcour them in Salt, draw, waſh, and cleanſe them; cut them in pieces four Inches long, ſcotch them on the Back, and lay them a-ſoak in Wine Vinegar, and Salt for about two Hours; then boil them with Onions, ſweet Herbs, and ſome Blades of Mace; then pour away the Liquor, let them cool, then boil a Pint of that Liquor with a Pint of White-wine, and boil it up with ſome pounded Saffron; then take out the Spices that were boiled with the Eels, and pour them into your White-wine; put your Eels into a Pot, and pour this Souce over them.

20. The beſt way of Roaſting Eels.

TAKE a large Eel, ſtrip it, draw it, cleanſe it, and cut it into Pieces about four Inches long; then dry them well, ſeaſon them well with Salt, Pepper, Nutmeg, and Mace beaten, with two or three Onions, a Piece of Lemon-peel and Thyme minced ſmall; rub your Seaſoning well mingled into the Pieces of Eel, and faſten it on them with the Yolks of Eggs; ſpit the Eel croſs-ways on a ſmall Spit, putting a Leaf of Sage between every Piece: You may either turn them round on the Spit, or ſet them with one ſide to the Fire 'till they hiſs and grow brown; and then turn the other ſide. Save the Gravy in the Diſh in which the Eel was ſeaſon'd; baſte it with drawn Butter; then put to your Gravy a pretty large Onion, Nutmeg grated, and Oyſters minc'd; let them have a walm or two with a little drawn Butter; diſh your Eel, and pour your Sauce over it.

21. Eel Powts in Caſſerole.

HAVING cleans'd your Eel Powts as before, lay by their Livers, and fry the Powts in burnt Butter; then

put

put them with the ſame Butter into a Stew-pan, adding a little Flour and White-wine: Seaſon them with Salt, Pepper, Nutmeg, a Faggot of ſweet Herbs, and a Slice of Lemon. Make a Ragoo with the ſame Sauce, as that of the Eel-Powts, adding their Livers and Muſhrooms; when you are ready to ſerve, garniſh your Diſh with it, adding the Juice of Lemon.

22. To make a Ragoo of Eel-Powts.

CLEANSE them well from their ſlime with hot Water; then flour them, and fry them: Then put them into a Diſh with burnt Butter, Flour and diſſolv'd Anchovies; ſeaſon them with Salt, Cives, Nutmeg, and Verjuice; and ſtew them well. Garniſh with fry'd Parſley, and ſerve them up.

23. Eel-Powt Potage.

CLEAN them well, fry them whole in burnt Butter, and a little Flour; then ſtew them in an earthen Pan, in Fiſh-broth, or Peas-ſoop, with a little Wine, ſeaſoning with Salt, Pepper, and a Bunch of fine Herbs; ſoak ſome Cruſts in the Liquor, lay them in the Diſh; put in your Potage, and garniſh with Muſhrooms and Capers.

24. To make an Eel Powt Pye.

WHEN you have made your Paſte, skin your Eel-Powts, ſeaſon them with their Roes, Livers, Tayls of Cray-fiſh, Oiſters, Muſhrooms, and Artichoke Bottoms: Seaſon all with Salt, Pepper, Nutmeg, Cives, and ſweet Herbs; when bak'd, ſerve it up, with ſome Juice of Lemon.

25. Eggs with Anchovies.

BREAK half into a Butter Diſh, ſet them over the Fire, diſſolve three Anchovies in three Spoonfuls of White-wine, and pour into the Eggs; beat a handful of Piſtaches in a Mortar; put half a quarter of a Pint of Mutton Gravy, and your beaten Piſtaches into the Eggs, don't let the Eggs be too ſtiff; cut large Sippets, toaſt them, lay them in the Diſh, and the Eggs upon them by Spoonfuls, or you muſt diſh them

with the Toasts about them, on the Brims of the Dish.

26. Eggs poach'd with Anchovies.

POACH your Eggs, lay them in a Dish, trim them round with a Knife; melt some Butter with Anchovies, fry'd Flour, Salt and Juice of Lemon; pour this upon them, and serve them.

27. To dress Eggs with Bread.

SOAK crum Bread in Milk for two or three Hours, then strain it through a Sieve, or fine Colander; then put in a little Salt, Sugar, Orange Flower-water, Orange Peel grated, and candy'd Lemon Peel, shred very small; then rub the inside of a Silver Dish with Butter, being a little heated, pour in your Eggs, and put Fire both at top and underneath, to colour them well.

28. To broil Eggs.

HEAT an Oven Peel red hot, blow off the Dust, break the Eggs on it, and put them into a hot Oven, or brown them on the Top with a red hot Fire-shovel: When they are done, put them into a Dish with some Gravy, Elder-Vinegar, and grated Nutmeg; or Vinegar, Pepper, Juice of Orange, and grated Nutmeg.

29. To dress Eggs and Cray-fish.

FIRST, make a Ragoo of Cray-fish Tails, Artichoke Bottoms, Truffles, and Mushrooms, cut into Pieces; and toss'd up in a Sauce-pan, with a little Butter, and moistened with a little Fish Broth; the whole being seasoned with Salt, Pepper, and a Faggot of sweet Herbs, let it stand simmering for a Quarter of an Hour; then take off the Fat, put to it a Cullis of Cray-fish; then take half a score new laid Eggs, poach them in boiling Water, lay them in a Dish, pour the Ragoo upon them, and serve them in little Dishes.

30. Eggs poach'd with Cream.

POACH your Eggs with Butter in a Stew-pan; then take them out upon a Plate, and trim the Whites; then

then put to them ſome Cream with Sugar, and a little Salt, garniſh them as you pleaſe, and ſerve them up hot.

31. Do thus.

SWEETEN a Quart of Cream with Sugar, put in three or four Zeſts of Lemon, and a Stick of Cinnamon; take half a Pound of ſweet Almonds, and twenty bitter ones, pounded in a Mortar, ſprinkled now and then with Milk, till they become a Paſte, then put them into the Cream, with the Yolks of ſixteen Eggs; mix all theſe together, and ſtrain it two or three times through a Sieve: Put it into a Diſh, ſet it over the Fire, cover it, and put Fire over it, when they are enough ſet them by to cool, and ſerve them cold in Plates.

32 To dreſs Eggs in Crepine.

MAKE a Ragoo of Veal ſweet Breads, raw Ham, fat Livers, Muſhrooms and Truffles, thus; cut them all in Pieces in the Form of Dice; toſs them up in a Stew-pan with melted Bacon, and moiſten them with Gravy, and let them ſimmer for half an Hour, and then put to it a Cullis of Veal and Ham; when it is well reliſh'd ſet it by to cool. Take the Whites of a dozen new laid Eggs, whip them up to a Froth, beat the Yolks in a little Cream, or Cullis; ſtrain them through a Sieve, and put both Yolks and Whites into the Ragoo, ſtirring all well together; then lay a Veal Caul in the Bottom of a flat-bottom'd Sauce-pan; pour your Ragoo into the Caul, and fold it up; then put it in an Oven; when it is bak'd, turn it upſide down into a Diſh, and ſerve it up hot. If you pleaſe you may pour on it a Ragoo of Muſhrooms, or a Cullis of Veal and Ham.

33. Poach'd Eggs and Cucumbers.

FIRST, make a Ragoo of Cucumbers, thus. Pare the Cucumbers, cut them in Halves, take out the Seeds, ſlice them, and marinate them in Vinegar, Salt, Pepper, and an Onion or two ſlic'd; then ſtew them in a Pan with freſh Butter, till they are brown; then

put

put to them a little Fiſh-broth, and let them ſimmer for half an Hour: then skim off all the Fat, and add to them a Cullis of Cray-fiſh, or other Fiſh. When you have this ready, poach your Eggs, one by one in Butter, lay them in the Diſh; trim the Whites round with a Knife; pour your Ragoo upon them, and ſerve them up.

34. To farce Eggs.

TAKE a couple of Cabbage-Lettuces, ſcald them with a Muſhroom, Parſley, Sorrel, and Chervil; then chop them all very ſmall with the Yolks of hard Eggs, ſeaſoned with Salt, and Nutmeg; then ſtew them in Butter, and when they are enough put in a little Cream; then pour them into the Bottom of a Diſh. Make another Farce with the Whites of your Eggs, ſweet Herbs, &c. giving them a Colour with a red hot Fire-ſhovel, and garniſh the Brim of your Diſh with them.

35. To fricaſſy Eggs.

TAKE a dozen Eggs, boil them hard, cut them into quarters; put to them three quarters of a Pint of white Port-wine, and a Pint and half of good Gravy; put in a little Salt, Pepper, and a couple of Blades of Mace. Put the Eggs into a Stew-pan, with a few Oiſters and Muſhrooms, roll a Piece of Butter in the Yolk of an Egg, and a little Flour, and ſhake it up thick for Sauce; ſcald ſome Spinage to make them look green, with a Pint of large Oiſters to lay round the Diſh. Garniſh with Lemon, Parſley, and criſp'd Sippets.

36. Another Way.

BEAT up half a ſcore Eggs with Cream, Roſe-water, Sugar, Nutmeg and Mace; then cut two or three Apples into round Slices, fry them with freſh Butter; when they are enough, take them up, and fry half the Eggs and Cream in other freſh Butter, ſtir it as you do a Tanſey, when that is enough, put it into a Diſh, and put in the other half of the Eggs and Cream, and lay the Slices of Apple round the Pan,

and

and the other Eggs fry'd before upon them; when they are fry'd enough, put them in a Diſh, ſqueeze in the Juice of an Orange, and ſtrew on Sugar.

37. **To dreſs Eggs the Burgundian way.**

POUND a Piece of red Beet with ſome beaten Cinnamon, Sugar, Macaroons, and a Slice of Lemon; then take half a dozen Eggs, without the Tread, a little Salt and Milk; mix all well together, and ſtrain them through a Sieve; put it into a Diſh, ſet it over a Fire, and brown it with a red hot Fire-ſhovel.

38. **To dreſs Eggs after the German way.**

BREAK Eggs into a Diſh, put to them ſome Peas-ſoop, and ſet them over a Stove; mix the Yolks of two or three Eggs, with a little Milk, and ſtrain them through a Sieve; then take away the Broth in which the Eggs were dreſs'd, and put the Yolks upon them, ſcrape ſome Cheeſe on them, and colour them with a red hot Shovel.

39. **To dreſs Eggs a la Huguenotte, or the French Proteſtant Way.**

BREAK a dozen Eggs, or more, as you pleaſe; beat them together, and put to them the Gravy of a Leg of Mutton, or of roaſt Beef, ſtir and beat them well together over a Chaffing-diſh of Coals, with a little Salt, ſqueeze in the Juice of Oranges, or Lemons; then put in ſome Muſhrooms, well boil'd and ſeaſoned; when your Eggs are well mix'd with the Gravy, *&c.* take them off the Fire, keep them covered ſome time; then grate ſome Nutmeg over them, and ſerve them up.

40. **To dreſs Eggs the Italian Way.**

MAKE a Syrup with Sugar and a little Water, and when it is ſomething better than half made, put the Yolks of Eggs in a Silver-ſpoon, one by one, and hold them in the Syrup to poach. Serve them up to the Table, cover'd and garniſh'd with Piſtaches, Orange Flowers, and ſlices of Lemon Peel, boil'd in the ſame Syrup, and ſprinkle a little Lemon Juice upon them.

41. To

41. To dreſs Eggs with Lettuce.

SCALD ſome Cabbage Lettuce in fair Water, ſqueeze them well; then ſlice them, and toſs them up with Butter, ſeaſon them with Salt, Pepper, and a Bunch of ſweet Herbs; then ſet them over a gentle Fire in a Sauce-pan with Butter, and let them ſtew for half an Hour: Then skim off the Fat, and add to them a Fiſh Cullis: Then lay them in Diſhes. Poach ſome Eggs in Butter, lay the Eggs upon the Lettuce, and ſerve them on Plates.

42. To butter Eggs the Polonian Faſhion.

BEAT half a ſcore Eggs, and having ready ſome Bread ſoak'd in Gravy, beat them together in a Mortar with ſome Salt; put this to your Eggs, and then add a little preſerv'd Lemon Peel, either cut into ſmall Slices, or ſhred ſmall, butter them, ſet them over a Chaffing Diſh of Coals, and ſerve them on Sippets.

43. To dreſs Eggs after the Portugueſe Way.

DISSOLVE Sugar in Orange Flower-water, the Juice of two Lemons, and a little Salt. Put into it the Yolks of Eggs, ſet it on the Fire, and ſtir it well with a Silver-ſpoon. Let them boil, till the Eggs ſlip from the ſide of the Diſh; then ſet them by to cool. Then dreſs them in the Form of a Pyramid, and garniſh with March-pane and Lemon Peel.

44. Another Way.

MINCE Parſley, Leeks, and Onions ſmall, fry them in freſh Butter; when they are about half fry'd, put into them hard Eggs cut into rounds; a Handful of Muſhrooms, well pick't, waſh'd and ſliced, and ſome Salt; fry all together, and when they are almoſt done, put in a little Vinegar; lay Sippets in the Diſh, and ſlices of Lemon upon them; then pour in your Eggs, &c. and grate Nutmeg over them.

45. To dreſs Eggs the Spaniſh Way.

TAKE a dozen and half of new laid Eggs, break them, and mix them with a Quarter of a Pound of Sugar, a quarter of a Pint of Sack, a little Salt, and grated Nutmeg, and the Juice of an Orange, beat them

them all together very well; then ſet them over a gentle Fire, and keep them continually ſtirring till they begin to thicken: Then ſerve them up to Table in a Diſh with toaſted Manchets dipt in the Juice of Oranges, White-wine, or Claret, and ſcraped Sugar: Then ſprinkle over them ſome Juice of Orange.

46 To poach Eggs.

Boil Water and Vinegar, mix'd together with ſome Cloves and Mace; when it is boiling break in your Eggs, and ſtir them about gently with a Slice, till the Whites be hardened; then take them up, and pare off what is not handſome; lay Sippets in a Diſh, ſoak'd in the Liquor the Eggs were poach'd in, melt ſome Butter with a little Vinegar, and pour over them and ſerve them hot.

47. Another Way.

Take half a dozen new laid Eggs, and the Fleſh of a couple of Partridges, or other Fowl; mince the Fleſh as ſmall as you can, put it into a Silver Diſh with a Ladleful of Mutton Gravy, in which you have diſſolved a couple of Anchovies; ſeaſon it with beaten Cloves, Nutmeg, and Mace: Then ſet it a ſtewing over a Stove or Chaffing-diſh; when it is half done, break in your Eggs one by one, ſlipping away the moſt part of the Whites, and with the End of an Egg-ſhell, make a Place in your Meat, in which to put your Eggs, which do round in order; let them ſtew while the Eggs are enough, grate in Nutmeg, ſqueeze in the Juice of an Orange, garniſh with whole Onions and ſerve it up.

48. To poach Eggs with Gravy.

When you have poach'd your Eggs, as before, having in Readineſs ſome good Gravy, heat over the Fire, ſeaſon'd with Salt, Pepper, and a whole Leek; lay your Eggs in a Diſh, ſtrain your Gravy upon them through a Sieve, and ſerve them hot in little Diſhes or Plates.

49. **Artificial Eggs au miroir.**

FILL the Bottom of a Plate with Cream, and let it boil with Butter, covered with a Lid, having Fire upon it; when it grows firm take it off the Fire, make hollow Places with a Spoon, and fill them with artificial Yolks; (ſee Number 61;) make a Sauce with Butter, Salt, Pepper, Nutmeg, a little Vinegar, and ſome ſweet Herbs chopt very ſmall, and pour it in hot upon the Eggs.

50. **Eggs in Spoonſhine.**

BREAK your Eggs into a Diſh upon ſome Butter and Oil, either melted or cold, ſtrew ſome Salt on them, and ſet them over a Chafing-diſh of Coals, but make not the Yolks too hard; and while they are doing, cover them, and make a Sauce of an Onion cut into round Slices, and fry'd in good Oil or Butter; then put a little Verjuice, Salt, and grated Nutmeg to them, and ſerve them up.

51. **To dreſs Eggs with Orange Juice.**

BEAT your Eggs well, ſqueezing in ſome Orange as you beat them, when you have beaten them well, ſeaſon them with a little Salt; put ſome Gravy and Butter into a Sauce-pan, and your Eggs in, ſet them over a gentle Fire, and keep them continually ſtirring; when they are done, ſerve them up hot in a Diſh.

52. **Eggs with Roſe-water.**

LET your Eggs be temper'd with Roſe-water, Salt, beaten Cinnamon, Macaroon and Lemon-peel, boil them with clarified Butter in a Pan over a gentle Fire; when they are enough, Ice them over with Sugar and Orange-flower or Roſe-water, and when you ſerve them up put ſome Lemon-juice and the Kernels of Pomegranate to them.

53. **To dreſs Eggs hard.**

PUT ſome Butter into a Diſh with Vinegar and Salt, ſet it over a Chafing-diſh; when the Butter is melted, put in two or three Yolks of hard Eggs, diſſolve them in the Butter and Verjuice for the ſauce; then having other hard Eggs ready, cut them in halves or quarters,

lay

lay them in the Sauce, and grate over them ſome Nutmeg, and the Cruſt of White-bread.

54. To dreſs Eggs with Verjuice.

LET your Eggs be beat well with a little Verjuice, then put to them Salt and Nutmeg; put them over the Fire with a little Butter, and when they are about as thick as Cream, ſerve them up.

55. To make a Florendine of Eggs.

BOIL twenty Eggs hard, mince them ſmall with two Pound of Beef-ſuet, ſeaſon theſe with a quarter of an Ounce of Cloves and Mace, and a Nutmeg, and a quarter of an Ounce of Cinnamon finely powdered; put to them a quarter of a Pound of Dates, minc'd ſmall, a Pound and half of Currans, and half a Pound of fine Sugar, mince ſome Lemon Peel ſmall, mix all well together with a quarter of a Pint of Roſe-water, and ſome Salt, put it into your Diſh, and bake it; when it is drawn, heat a little Water, beat up half a Pound of Butter thick, ſweeten with a quarter of a Pound of Sugar, ſqueeze in the Juice of a Lemon, pour them on it, and ſerve it up.

56. To make an Egg Pye.

BOIL a dozen of Eggs hard, mince the Yolks very ſmall with their Weight in Beef-ſuet; put to them ſome Salt, beaten Spice, Lemon Peel, Roſe-water, Sugar, a quarter of a Pound of Dates, ſton'd and ſlic'd, and a Pound of Currans; you may alſo add an Apple ſhred ſmall, mix all theſe well together, fill your Pies, and bake them, and ſerve them to the Table with a little Wine.

57. Another Way.

MINCE them ſmall with a Pound of Beef-ſuet, add a Pound of Currans, ſeaſon with Salt, beaten Cinnamon, Nutmeg and Sugar, mix all well together, put them into your Cruſt and bake it, and when it is done put in ſome Sack and Juice of Orange.

58. To make mince Pye of Eggs.

BOIL a dozen of Eggs hard, let them be cold, ſqueeze them ſmall with a Pound of Beef-ſuet, ſeaſon with a little

tle Salt, a little Mace, half an Ounce of Cinnamon beaten, and five or six Ounces of Sugar; shred half the Rind of a Lemon small and mix with them, and eight or ten Dates minc'd small, and three or four Pippins cut small; put in a Pound and a half of Currans, a quarter of a Pint of Rose-water, the Juice of a Lemon, and an Orange, and what Sweet-meats you please, wet or dry.

59. To fry Eggs as round as Balls.

TAKE a deep Frying-pan, and three Pints of clarified Butter, heat it as hot as for Fritters, stir it with a Stick, till it run round like a Whirlpool; then break an Egg into the Middle, and turn it round with your Stick till it be as hard as a soft poached Egg, the whirling round of the Butter will make it as round as a Ball; then take it up with a Slice, and put it into a warm Pipkin or Dish, set it leaning before the Fire to keep hot, they will keep half an Hour, and yet be soft, so you may do as many as you please; you may serve them with fry'd or roasted Collops.

60 To make artificial Eggs.

BOIL a Gallon of Milk in an earthen Pan till it comes to a Quart, keeping it continually stirring with a wooden Ladle; then put one third Part of it into a Dish, and set it on the Fire again with some Rice, Cream, and a little Saffron, till it grows thick and pretty firm, then make it up into the Form of Yolks of Eggs, keeping them luke-warm; then take the Milk you set by, and with that fill up some Egg-shells that you have open'd, wash'd and topp'd, and put your artificial Yolks into the Shells, and a little Almond, Cream, and Orange Flower-water on the Top: These are usually serv'd up on a ruffled Napkin, and are eaten in the Time of Lent.

61. To make an Egg as big as twenty.

PART the Yolks from the Whites of twenty Eggs, strain the Yolks by themselves, and the Whites by themselves, boil the Yolks in a Bladder, in the Form either of an Egg, or Ball; when they are boiled hard, put the Ball of Yolks into another Bladder, and the Whites round

round about it, and bind it up oval or round, and boil it: These Eggs are uſed in grand Sallets.

If you pleaſe, you may add to the Yolks of the Eggs Ambergreeſe, Muſk, grated Biſkets, candid Piſtaches and Sugar; and to the Whites, Muſk, Almond Paſte, beaten Ginger, and the Juice of Oranges, and ſerve them up with Butter, Almond, Milk, Sugar, and Juice of Orange.

62. To butter Eggs upon Toaſts.

BEAT half a ſcore Eggs in a Diſh with ſome Salt, put Butter to them, then cut Toaſts and toaſt them with half a Pound of ſweet Butter; when the Toaſts are butter'd lay them in a Diſh, lay the Eggs on the Toaſts, and garniſh the Diſh with Pepper and Salt.

63. To pickle Elder-buds.

PUT the Buds into Vinegar, ſeaſon'd with Salt, whole Pepper, large Mace, and a Lemon Peel cut ſmall, let them have two or three walms over the Fire; then take them out, and let the Buds and Pickle both cool; then put the Buds into your Pot, and cover them with the Pickle.

64. To pickle Elder-tops.

BREAK the Tops of young Sprouts of Elder, about the Middle of *April*, ſix Inches long, let them have half a dozen walms in boiling Water, then drain them; make a Pickle of Wine or Beer with Salt and bruiſed Pepper, put them into the Pickle, and ſtop them up cloſe.

65. To make Elder-Vinegar.

PUT dry'd Elder-flowers into Stone or double Glaſs Bottles, fill them up with good Wine-vinegar, and ſet them in the Sun, or by the Fire, till their Virtue is extracted.

66. To make Elderberry-wine.

TO ſix Gallons of Water put twenty four Pounds of *Malaga* Raiſins pick'd from the Stalks rubb'd clean, and cut ſmall; boil the Water for an Hour or more, and then pour it hot upon the Raiſins; then let it ſtand ten or twelve Days in the Veſſel, ſtirring it now and

then, then ſtrain it: Take Elder-berries and put them in a Pan, ſet the Pan in a Kettle of boiling Water for ſome time; then ſqueeze them, ſtrain the Juice, and when it is cold put five Pints of it into the Raiſin Liquor, and put it up into a Cask, and let it work: when it has done working bung it up cloſe, and let it ſtand till it is fine, then bottle it off.

67. To make Elder-flower-wine.

PUT ten Pound of ſingle Loaf Sugar to four Gallons of Water, boil it till a ſixth Part is wafted away; while it is boiling ſcum it well; then ſet it by till it is as cool as Wort, then put in a ſpoonful or two of Yeaſt, and when it begins to work put in about a Pint and half of Bloſſoms of Elder, pick'd from the Stalks, ſtir it daily till its working is over, which will not be for near a Week; then put it up in a Cask, ſtop it cloſe, let it ſtand two or three Months, and if it is fine, bottle it off.

68. To candy Eleampane Roots.

TAKE the faireſt Roots out of the Syrup, wash off the Sugar, and dry them with a Linnen-cloath; to each Pound of Roots take a Pound and three quarters of Sugar, clarify it well, and boil it to a candy Height; then dip in your Roots, and afterwards ſtove them.

69. To preſerve Eleampane-Roots.

WASH and ſcrape the Roots very well, cut them to the Pith thin, and the Length of your Finger; then put them in ſoak in Water for three Days to take away their Bitterneſs, and ſhift them twice a Day; then boil the Roots very tender, and put twelve Ounces of clarified Sugar to every Pound of Roots, and boil them in the Sugar over a gentle Fire, till enough; then take them off, and let them ſtand, and betwixt hot and cold put them up for Uſe.

70. To make a Ragoo of Endive.

LET your Endive be the whiteſt, when you have pick'd it well, blanch it in boiling Water; then throw it into cold Water, ſqueeze it out of the Water well, give it two or three Cuts, put it into a Sauce-pan with

ſome

ſome thin Cullis of Veal and Ham; let it ſimmer a while over a gentle Fire, and if it is not thick enough put in a little more of the ſame Cullis and Eſſence: This may be ſerv'd in all the Diſhes in which Endive is proper.

71. To candy Eringo-roots.

BOIL them tender, peel, pith and lay them together; take as much Sugar as the Roots weigh, and put it into as much Water as will juſt melt it; then put the Roots into it, and let them boil gently till the Sugar is drawn into the Roots, turn them and ſhake them till the Sugar is dry'd up; then lay them on a wire Lattice till they are cold.

72. To preſerve Eringo-roots.

TAKE thoſe Roots that are fair and not knotty, waſh them very clean, but take care not to break them; as you pare them, put them into cold Water, and let them lie till you have done all; for every Pound of Roots take three quarters of a Pound of clarified Sugar, and boil it almoſt to the Height of a Syrup; then put your Roots into it, and boil them very gently, ſtirring them as little as may be, for fear of breaking them; let them ſtand till they are cold, and then put them up for Uſe.

F A.

1. Of Farces.

FARCES are various according to the different ſorts of Fleſh, Fowl, or Fiſh to be farc'd, which are treated of in their proper Places.

2. To make a Farce for all ſorts of Fowls.

TAKE Veal Sweet-breads, Marrow, Oyſters, Anchovies, Cives, Marjoram, Savoury, Thyme, and Lemon-peel, and mince them all very fine; ſeaſon them with Salt, Pepper, and Nutmeg, temper all theſe well together with the Yolks of Eggs, raiſe up

the Skin on the Breasts of your Fowls; stuff the hollow with this Farce, and stick them up again.

3. To make a grand Farc'd Dish.

Boil some Eggs 'till they be very hard, then separate the Yolks from the Whites, divide them into halves; then pound the Yolks in a Stone Mortar with March-pane stuff and sweet Herbs, minced very small; add these to the Eggs with Sugar and Cinnamon finely beaten, mix all together with Salt and Currans; fill the Whites, and set them by, then take preserved candied Oranges, fill them with the March-pane Paste and Sugar, and set them by: Then have boil'd Chesnuts blanch'd, and Pistaches; then have boil'd Asparagus minc'd with Butter and a little Canary; then have Marrow steeped in Rose-water, and fry'd with Butter; then have Sweet-breads or Lamb-stones, and Yolks of Eggs dipt in Butter and fry'd; then have green Codlins sliced, mix'd with Bisket Bread, and Eggs, fry'd in little Cakes, then have some Artichokes and Potatoes boil'd and fry'd in Butter; then have some Pigeon-peepers and Chicken-peepers, or any Land-fowl, fry'd; and have also some Parmisan made into Balls as big as a Walnut. Lay your Fowls in the middle of a large Dish or Charger, then lay a Layer of Sweet-breads and Artichoke Bottoms and Marrow, and on them preserv'd Oranges; and place your hard Eggs round them, and also Asparagus fry'd, Yolks of Eggs, Chesnuts, and Pistaches; then your green Codlins farc'd. Thus having fill'd your Dish or Charger, lay Marrow all over, with the Juice of Oranges. Some do it this way; Take two Pound of Beef Marrow, and cut it into bits as large as Dice, and a Pound of Dates cut into square bits, and a Pound of Prunes stoned, and a Pound of Currans; mingle all these well together in a Platter, with a Pound of Sugar, an Ounce of Cinnamon, and the Yolks of twenty Eggs; then take the Yolks of twenty Eggs more, strain them with Rose-water, Sugar, and a little Musk, fry them in Butter into two Pan-

cakes;

cakes; when they are fry'd yellow, lay one in a Diſh, and ſpread the former Materials on it; then cut the other into thin Slices as broad as your little Finger, and lay it over all in the form of a Lattice-window, ſet it in an Oven a little, then fry it.

4. To preſerve Fat of Beef, Mutton, &c.

TAKE Fat or Suet very freſh, pick out the Skins and Strings; waſh it well in Water from all Blood, ſhred it very ſmall, melt it and ſtrain it into clean Water, let it be cold, drain it well, and put it up in a Pot, and ſet it in a cool Place, but not too moiſt, and it will keep good a great while.

5. To pickle Fennel.

MAKE Water boil, tye your Fennel up in Bunches, and put them into the Water; give them half a dozen Walms; drain them, put them into a Pot, and let your Pickle be Vinegar.

6. To make a Fennel Sallet.

TAKE young Fennel about a Foot long, in the Spring of the Year, tye it up in Bunches like Aſparagus; put it into boiling hot Water; when it is boil'd, drain it well, diſh it as you do Aſparagus, and ſerve it up with Butter and Vinegar.

7. To make a Farce of Fiſh.

TAKE Carps, Pike, and other Fiſh, take out the Bones, and ſhred the Fleſh of them together very fine; make an Amlet of Eggs, and mince with them Cives, Parſley, Truffles, and Muſhrooms: Lay theſe on the Farce, ſeaſon the whole well; you may alſo add the Crumb of a *French* Roll ſoak'd in Milk, a little Butter, and a few Yolks of Eggs. Make it ſo thick that it will hang together. This Farce will ſerve to farce Carps and Soles on the Bone, Pidgeons, Cabbage, and ſeveral other things, as you pleaſe.

8. To ſouce Fiſh, as Carp, Pike, or Bream.

LET your Fiſh be drawn, but not ſcal'd; lay by the Liver, waſh it very well; take two Parts of Water, and one Part of White-wine, and boil them with Salt, whole Spice, and a Bundle of ſweet Herbs, and

when it boils, put in a little Vinegar, and then your Fish; when it is boil'd enough, take it up. Then put into the Liquor some bruis'd Ginger and Pepper, boil it again, take it off, let it stand to cool, and when cold, put it in a Pan, and put your Fish into it. When you serve it up, lay some of the Jelly about the sides of the Dish, and some Fennel, also some Sauce of Vinegar.

9. To make a Florendine.

TAKE two Pound of Cheese Curds, a Pound of blanch'd Almonds, pounded fine; half a Pound of Currans, a little Rose-water, and Sugar to your Palate; mingle these well together with some Spinage stew'd and slic'd small; melt Butter in your Dish, and serve it up.

FLORENDINES are of several sorts, according to the Flesh, &c. of which they are made, which you will find in their proper Places.

10. To make a Florendine Magistral.

CUT thin Slices of a Leg of Veal, like *Scotch* Collops, beat them with a Knife on both sides; season them with Salt, Pepper, Cloves, and Mace. Cut as many thin Slices of fat Bacon; put a Slice of Veal on each Slice of the Bacon, and roll them up, and put them into your Pye-dish; put in two or three Shalots, and three or four Anchovies, some Oysters, and forty or fifty forc'd-meat Balls, and Lemon par'd and slic'd; put in a quarter of a Pint of Gravy, half a Pint of strong Broth, and half a Pint of White-wine; cover it with your Puff-Paste and bake it.

11. To boil Flounders, or Plaice.

INTO your Water put Salt, whole Spice, White-wine, and a Bunch of sweet Herbs; when it boils, put in a little Vinegar (that will make the Fish crisp) let it boil a-pace before you put in your Fish; let them boil till they swim; then take them up, and drain them well; take a little of the Liquor, put into it some Butter, two or three Anchovies, and some Capers;

Capers; ſet it over the Fire, and beat it up thick; then pour it over the Diſh, with Parſley, Capers, Orange and Lemon.

12. Another Way.

BOIL ſweet Herbs, Tops of Roſemary, Thyme, Winter-ſavoury, and ſweet Marjoram; pickt Parſley, and a little whole Mace, in White-wine and Water, of each an equal Quantity; when they have boil'd for ſome time; then put in your Flounders, ſcum it well; then put in a Cruſt of Manchet, a quarter of a Pound of Butter; ſeaſon with Salt, Pepper, and Verjuice, and ſerve it up.

13. To make a Flounder, or Plaice Pye.

WHEN they are drawn and waſh'd cut off their Fins, and ſcotch them; then ſeaſon them with Salt, Pepper, Nutmeg, and Mace; then mince ſome Leeks very ſmall, and ſtrew them over the Bottom of the Pye; then lay on your Flounders, and lay upon them the Meat of the Tails and Claws of Lobſters, cut into ſmall Pieces, the Yolks of hard Eggs and Onions. Then lay on Butter, cloſe up your Pye, and bake it. When it is done, mince Parſley very ſmall, put it into White-wine, the Meat of the Body of a Lobſter, the Yolk of an Egg, and ſome drawn Butter, ſhake theſe together in the Pye, and ſerve it up hot.

14. To ſtew Flounders.

TAKE large Flounders, and ſcotch them; then lay them in a Pan; pour round them a Pint of Sallet-oil; ſlice two or three Races of Ginger over them, alſo ſome whole Cloves, and a Blade or two of Mace: Pour upon them a Pint of White-wine Vinegar, mixt with a Pint of Claret; add a Nutmeg ſlic'd, two or three Onions cut, and a Bunch of ſweet Herbs: Stew all theſe together, mince a Handful of Parſley ſmall, put it in a little before they are ſtewed enough, lay Sippets in the Diſh, put in your Fiſh, pour on the ſtew'd Liquor; garniſh with green Parſley and Slices of Lemon.

15. To candy Flowers.

BOIL your Sugar to a candy height, put in your Flowers, and ſtir them with the Back of a Spoon, and and when you find the Sugar harden upon the Spoon, and the Sides of the Skillet, take them off, keeping them ſtill ſtirring till you ſee them part, and the Sugar ſeems to be, as it were, ſifted upon them; then lay them on a Paper, and rub them them gently, till all the Lumps are broken; then put them into a Cullender, and ſift them very clean; then put them into a Cloth, and ſhake them up and down, till there be ſcarce left any Sugar hanging about them.

If you would have them look as if they were freſh gathered, open them with your Fingers before they are quite cold, wiping off any Sugar that hangs about them with a clean Cloth.

Thus you may candy Cowſlips, Gilliflowers, Roſes, or Violets, &c.

If you candy Roſemary Flowers, or Arch-Angel, you muſt pull off the String that ſtands in the middle of the Bloſſom.

16. To diſh up Fruits and preſerv'd Flowers.

TAKE a large Diſh, cover it with another of the ſame bigneſs, and lay the upper-moſt all over with Almond Paſte; inlaid with white, red, green, blew and white Marmalade in the Figures of Banks and Flowers. Then take Branches of candy'd Flowers, and ſtick them upright in the Paſte, in as handſome Order as you can; then erect little Buſhes covered with Paſte, and upon them faſten preſerv'd Apples, Apricocks, Currans, Gooſeberries, Peaches, Pears, Plumbs, &c. and for Leaves you may make uſe either of colour'd Paſte. Parchment, or Horn. This will be very proper in Winter.

17. To keep Flowers all the Year.

PUT Gum Arabick into Roſe-water, to make it ſticky; take what ſort of Flowers you pleaſe, and dip them into the Liquor, ſwing the Liquor off, ſet them in a Sieve to dry in the Sun.

18. To pickle Flowers.

TAKE Flowers of any ſort, put them into a Gally-Pot with their weight in Sugar, and to each pound of Sugar, put a Pint of Vinegar.

19. To make Flummery.

PUT a Pint of ſmall Oatmeal into two Quarts of Water, let it ſteep for twenty four Hours; then pour off that Water, and put in two Quarts of freſh Water, then ſtrain it fine; put in two Spoonfuls of Orange Flower-water, and Sugar to your Palate, and boil it till it is as thick as Haſty-Pudding; keep it continually ſtirring; when it is enough, pour it out into ſhallow Diſhes, and ſerve it up.

20. To make Scotch Flummery.

TAKE three Pints of new Milk, a little Cream; beat the Yolks of nine Eggs with a little Milk, or Roſe-water; ſweeten it with Sugar, put in ſome Nutmeg: Then Butter a Diſh and pour it in: Set it over a gentle Fire in a Chaffing-diſh cloſe covered; when it begins to grow thick, have ready ſome Currans plumpt in Sack, ſtrew theſe over it. It muſt not be ſtirr'd while it is over the Fire; when it it enough ſerve it up quick.

21. To make Weſt Country Flummery

LAY half a Peck of Wheat-bran in ſteep in cold Water, for three or four Days; then ſtrain it, and boil it to a Jelly, ſweeten it with Sugar, and put in Orange Flower and Roſe-water; then ſet it by till it is cold, and eat it with Cream, Milk, Wine, or Ale.

22. To make a Norfolk Fool.

BOIL three Pints of Cream with whole Cinnamon and Mace; then put in the Yolks of nine Eggs well beaten; then take it off the Fire, and take out your Spice; your Cream being pretty thick, cut a Manchet into Slices, and lay them all over the Bottom of a Diſh; then pour on ſome Cream; then lay on more Bread, and repeat this, till the Diſh is full; then trim the Sides of the Diſh with ſome carved Sippets,

and

and ſtick it with ſliced Dates; ſcrape Sugar over it, and ſerve it up.

23. To make Forc'd-meat.

TAKE three Pound of Veal, a Pound of Suet, and a Pound of fat Bacon, boil them together for half an Hour; then put them into cold Water, that the Bacon, &c. run not to oil in mincing. Then mince them each by it ſelf, as ſmall as you can. Then pound them all together in a Marble-mortar very well, ſeaſoning with Salt and Pepper; adding alſo half a ſcore raw Eggs, and a couple of *French* Rolls, ſoak'd in Broth or Milk: When theſe are pounded into a Paſte, ſet it by for uſe.

24. Another Way.

TAKE two pound of Veal, two Pound of Beef-ſuet, and a little Bacon; mince all theſe well together, then pound them in a Mortar to a Paſte; ſeaſoning with Salt, Pepper, Nutmeg, Mace, and ſweet Herbs.

And when you roll it up to fry, put to it the Yolks of two or three Eggs to bind it.

25. Another Way.

TAKE Beef-marrow, Crumbs of white Bread, the Yolks of Eggs well beaten, a little Thyme and Savoury; ſeaſon them well with Salt, Pepper, Cloves, and Mace: Scald ſome Spinage, drain it, mince it ſmall; mix all well together, and make it up, ſome into Balls, and ſome into Rolls.

26. To make Forced-meat Balls.

CUT two Pound of Leg of Veal into thin ſlices, hack it with a Knife on the Dreſſer, taking out all the Skins and Strings; ſhred three Pound of Beef-ſuet very ſmall; mix it well with the Veal, and pound them to a Paſte in a Stone-mortar; ſeaſon them with a Spoonful of Salt, half an Ounce of Pepper, and a couple of Nutmegs grated, a little Rolemary, and a Handful of Sage, ſhred ſmall; mix all theſe well together, with a couple of Eggs into a Paſte, put it into a Pot, and ſet it in a cool Place, and roll it into

round

round Balls when you uſe it, or into long ones like Sauſages, and boil them in ſtrong Broth for about a quarter of an Hour.

27. To pot Fowls.

When they are clean pick'd and ſing'd, dry them with a Cloath, but do not waſh them, for that will hinder their keeping; ſeaſon them with Salt, Pepper, Nutmeg, Cloves and Mace, let them lye for a Day and Night in the Seaſoning, lay them in the Pots with their Breaſts downwards; ſtit ſome Cloves and Mace and ſtrew over them, and cover them with melted Butter an Inch and half thick, tye them over cloſe, and ſend them to the Oven; when they come out, let them ſtand a while to drain; then take them out, fill their Bellies with Butter, put them into another Pot with their Breaſts upwards, pour off the Butter they were bak'd in, leaving the Gravy behind, and the other Ingredients, and pour it upon them, adding more melted Butter, enough to cover them an Inch thick.

28. Fricandoes.

Fricandoes or *Scotch* Collops are uſed to garniſh ſumptuous ſide Diſhes, and alſo to make particular Diſhes; when they are uſed for garniſhing, you need only lard then, but when farc'd for a ſeparate Diſh you muſt prepare them as follows.

29. To farce Fricandoes, or Scotch Collops.

Cut ſome thin Slices off from a Leg of Veal, lard them and lay them on a Table or Dreſſer with the Bacon underneath; make a Farce of Veal, a little Bacon, Beef Marrow, and Eggs, ſeaſon'd with Salt, Pepper, and ſweet Herbs; then cover your Veal with this Farce, then ſmooth the Edges of them with your Fingers dipt in beaten Egg; cover the Bottom of a Stew-pan with Slices of Bacon, and lay in your farc'd Slices, cover the Pan, and put Fire both over and under it; let them ſtew thus till they are brown on both Sides, then take them up, and drain the Fat from them; then put them in a Stew-pan with Beef Gravy, and ſimmer them in it; then take off all the Fat, and put in a little Verjuice,

diſh

diſh them, pour on them a Ragoo of Sweat-breads, Mu-ſhrooms and Truffles, and ſerve them warm.

When they are us'd for garniſhing, they are not to be be larded, otherwiſe to be dreſs'd after the ſame Manner.

30. A rare Fricaſſy.

TAKE half a dozen Chickens, and half a dozen Pigeons, ſcald and truſs them; take Lamb-ſtones and Sweet-breads blanch'd, parboil them, ſlice them, and fry moſt of the Sweet-breads flour'd; cut Aſparagus Tops an Inch long, take the Yolks of a couple of hard Eggs, the Marrow of half a dozen Bones, and Piſtaches, fry half the Marrow and white Butter green; keep it warm; then take a clean Frying-pan, and fry your Fowls in ſweet Butter; when they are fry'd pour out the Butter, put to them Mutton Gravy, ſome Salt and large Oyſters fry'd; then put in the reſt of the Sweet-breads that are not fry'd, and the Yolks of hard Eggs, the other half of the Marrow, the Piſtaches and Aſparagus Tops; add Pepper and grated Nutmeg, a litle White-wine, and, if you pleaſe, a Clove or two of Garlick, ſtew them well together; then take the Yolks of half a ſcore Eggs diſſolv'd in a Diſh with Wine-Vinegar, or Verjuice of Grapes, and a little Mace beaten, and put theſe to your Fricaſſy; then ſet a large Diſh on a Chafing-diſh of Coals, ſlice into it a Six-penny *French* Loaf, with ſome Mutton Gravy, give your Fricaſſy two or three walms on the Fire, and pour it in; garniſh with fry'd Oyſters, fry'd Sweet-breads, fry'd Marrow, ſlic'd Almonds, Piſtaches, and the Juice of two or three Oranges.

31. To make Fritters.

TAKE a Pint of Cream, thicken it with Flour, beat twelve Eggs, leaving out the Whites of eight; then put in twelve ſpoonfuls of Canary, and ſtrain them into the Batter; put in a little Salt, Cinnamon, grated Nutmeg, and beaten Ginger; then add another Pint of Cream, and beat the Batter for almoſt an Hour; cut thin Slices of Apples, dip them in the Batter, and put them into a Pan of boiling Lard.

32. To make Coutt Fritters.

TAKE Milk warm from the Cow, turn it with Sack, take out the Curd, put it in a Baſon with ſix or eight Eggs, beat it very well with a Whisk; then put in Flour and make it Batter, put in Sugar; then make ſome clarified Beef-ſuet boil, put them in, ſerve them for a ſide Diſh.

33. Fritters the Italian Way.

BOIL a Pound of Rice in a Pint of Cream, till it is pretty thick, then ſpread it to cool in a Diſh; then ſtamp it in a Wooden or Stone Mortar, with a Pound of grated Cheeſe, the Yolk of four or five hard Eggs, ſome grated Bread, Sugar and Musk, then make it into Balls; when the Paſte is very ſtiff you may make them of divers Colours, with the Flowers of Marigolds, Violets, Blue-Bottles, and Pinks or Carnations ſtamp'd. If the Paſte be too tender, work in more Bread and Flour, fry them and ſerve them up to Table with the Juice of Oranges and Sugar ſcraped over them; garniſh theſe Balls with Stock-Fritters.

34. To make Fritters of Arms.

FOR theſe you muſt have Braſs Moulds of Coats of Arms, ſtrain a Pint of Flour with a Pint of Water, and make the Batter thinner than thin Cream; then heat the Moulds with clarified Butter, when they are hot wipe them, dip the Moulds half way in the Batter and fry them, garniſh any boil'd Fiſh, Meats or ſtew'd Oſters with them; beſides Coats of Arms, you may have Moulds for any Forms you pleaſe, as Dolphins, &c.

35. To make white or blanc manger Fritters.

TAKE Rice, waſh it well in five or ſix Waters, then dry it well by the Fire, then pound it in a Mortar, and ſift it thro' a Lawn Sieve; take an Ounce or ſomething more of this Flour, put it into a Stew-pan and wet it with Milk, and when it is well mix'd, pour in a Quart of Milk, then ſet it over a Stove, and keep it continually ſtirring; then put thereto the Breaſt of a fat

Pullet

Pullet roaſted, mince'd very ſmall, ſome candy'd Lemon-peel grated, and a little Sugar, as it is boiling, and keep it over the Fire till it is almoſt as thick as a fine Paſte; flour a Peel or Dreſſer-board very well, pour out your Paſte upon it, and roll it with a Rolling-pin, and when it is cold, cut it into little Pieces, flour your Hand, and make them up neatly, and fry them in good Lard, as before; put them in Plates, ſprinkle Orange-flower-water over them, ſugar them, and ſerve them up.

36. To make Milk Fritters.

THEY are made after the ſame Manner as Water Fritters, but leſs Flour muſt be put in, that it may be rather a Batter than a Paſte, but you muſt put in more Eggs; then pour the Batter out of the Sauce-pan into a Plate, heat your Hog's Lard, make the Fritters with the End of a Spoon, dipping it in the Lard that the Fritters may not ſtick to it; keep your Pan continually moving till they are brown, lay them in a Diſh, ſtrew Sugar on them, and let them be ſprinkled with Orange-flower Water; then ſugar them again, and Ice them over with a red-hot Fire-ſhovel.

37. To make Fritters of divers Forms.

TAKE two Pounds of fine Flour, ſtrain it with ſome Almond-milk, White-wine, Sugar and Saffron, be provided with tin Moulds of divers Forms, as Birds, Dolphins, Flowers, *&c.* put the Batter into the Moulds, and the Moulds in a Pan cover'd with Suet or clarify'd Butter.

38. To make Water Fritters.

PUT ſome Water and a little Salt into a Stew-pan, ſome candy'd and green Lemon Peel minc'd ſmall, and a bit of Butter as big as a Walnut. Let it boil over a Furnace; then put in two large Handfuls of Flour, and ſtir it about well, till it be looſened from the Pan. Then take it off the Furnace, and put in the Yolks of a couple of Eggs, and mix them well together, continuing to put in two Eggs at once ſucceſſively, till you have put in a Dozen. Then drudge your Peel well with Flour, and dip your Hand in Flour;

Flour; draw out your Paſte into Pieces, and lay it on the Peel; when they have lain a little, roll them out, and cut them in ſmall round Pieces, let them not ſtick to one another. Fry them in Hogs-Lard, lay them in a Diſh, Sugar them, and ſprinkle Orange Flower-water upon them, and ſerve them up on Plates.

39. To bake Frogs.

Fley your Frogs, take the hind Legs, cut off the Feet, and ſeaſon them with Salt, Pepper and Nutmegs; put them into a Pye, with whole Mace, Slices of Lemon, and ſweet Herbs minced ſmall; Barberries or Grapes, and Gooſeberries, Artichokes, Potatoes, or Parſnips; Skirrets, and Marrow; cloſe up your Pye and bake it, and when it comes out of the Oven, liquor it with Butter, and Juice of Orange, or Grape Verjuice.

40. To make Frumety.

Take two Quarts of hull'd boil'd Wheat, a Gallon of Milk, two Quarts of Cream, and boil them till they become pretty thick; then put in Sugar, the Yolks of eight or ten Eggs well beaten, three Pound of Currans, plump'd by being gently boil'd in Water; put theſe into the Frumety, give them a few walms, and it will be done.

GA

1. A Gallimawfry.

Boil a Leg of Mutton, a little more than half enough; haſh one Part very ſmall, and put it into a Diſh with Onions ſhred ſmall; cut the other Part of the Mutton into larger Pieces, and break the Bones; then ſet it a ſtewing in a Stew-pan, with Salt, Pepper, Capers, Verjuice, and a Pint of White-wine, and when it is ſtew'd ſerve it up with Sippets.

2. Another

2. Another Way.

STRIP off the Skin of a Shoulder of Mutton, yet ſo, that it hang to the Knuckle; mince the Fleſh ſmall, and put it into a Pan with Lard, Salt, Pepper, Nutmeg, ſome Broth, whole Chibbols, Muſhrooms, green Lemon, and ſweet Herbs, and fry it, or ſtew it all together. Then dreſs it under the Skin, which which may be breaded, or coloured. When it is ready to be ſerv'd up, add ſome Lemon Juice, or good Gravy.

3. To make Gammon.

TAKE ſmall Slices of raw Gammon, beat them well, and toſs them up in a Stew-pan with Lard; then ſet them over a Chaffing-diſh, and with a Spoon bring them to a brown Colour with a little Flour. Then put to them ſome good Gravy, a Faggot of Chibbols and ſweet Herbs, Muſhrooms and Truffles minc'd, a Clove of Garlick, a few Cloves, ſome ſlices of Lemon, a little Vinegar, and ſome Cruſts of Bread: When they have all boil'd enough, ſtrain them through a Sieve, and ſet it by for uſe in dreſſing all ſorts of Diſhes, in which Gammon is us'd.

4. To make Fiſh Gammon.

TAKE the Fleſh of freſh Salmon, Tenches and Eels, and the Roes of Carps; mince them ſmall, pound them in a Mortar, with Butter, ſeaſon'd with Salt, Pepper, and Nutmeg, Of this pounded Fleſh, make as it were, a kind of Gammon upon the Skins of Carps, wrap it up in a clean Linen-cloth, ſew it up tight, boil it with half Wine, half Water, ſeaſon'd with Pepper, Cloves, and a Bay-leaf. Let it cool in its own Liquor, ſerve it up with Slices of Lemon, ſweet Herbs chopt ſmall, and Bay-leaves.

5. To dreſs a Gammon of Bacon.

WATER it, ſcrub it with a Bruſh, ſcrape the Rind, and dry it with a Cloth, boil it where it may have room enough; put into the Water Fennel, Marjoram, Sage, Roſemary, and Bay-leaves; when 'tis enough, pull off the Skin, and ſtick the Top with Cloves;

ſtrew

ſtrew ſome Pepper over it, and ſerve it up with Vinegar, Pepper, Muſtard, and the Herbs minc'd ſmall.

6. A Gammon Cullis.

TAKE one half Gammon, and the other half Veal, put it into a Stew-pan, and order it without Lard, as if it were for Veal-gravy: When it is boil'd enough, add ſome dry Cruſts, Cives, Parſley, ſweet Baſil, and Cloves, and ſome very good Broth, ſeaſon it well and ſtrain it.

7. To roaſt a Gammon.

PULL off the Rind, and lay it in warm Water to freſhen it. Put it into a Pan, and pour a Quart of Canary upon it, and let it lye in it for twelve Hours; put it upon the Spit, and ſome Sheets of white Paper over it, and order it as *Ham*, No. 4. H.

8. Gammon in a Ragoo.

FRY Slices of Gammon; make a Sauce with Red-wine, a little beaten white Pepper, and Cinnamon; a pounded Macaroon and Sugar. Put your ſlices of Gammon into this Sauce, and ſprinkle them with Orange Juice, and ſerve them up.

9. A Gammon Pye.

TAKE a Gammon of Bacon, pull off the Swerd or Skin, and pare off the bad Fat, cut off the Hock, and bone it in the middle. Then cover it with thin ſlices of Bacon and Beef-ſtakes, Spice, Pieces of Onion, ſweet Herbs, and a Bay-leaf; then put it in a Pot, cover it cloſe, and put Fire both over and under it, and ſtew it for fourteen or fifteen Hours, let it ſtew gently, and afterwards cool in the ſame Pot; then make a pretty thick Border of Paſte round the Diſh you would bake it in; put your Gammon into the Diſh; when it comes out of the Oven, take out the Gammon, pour off all the Fat that lyes round about, and put it into a Diſh with its own Gravy: You may fill up the Intervals with the Beef-ſtakes, and ſome Fat, and compleat the filling them as in the Pye. Give it a Colour with the red hot Fire-ſhovel,

and chop a little Parſley, and ſtrew with Bread-chippings, ſerve it up cold.

10. To boil Giblets.

SCALD and pick the Giblets clean, boil them in Water, and Salt, with two or three Blades of Mace, and ſerve them up on Sippets, with melted Butter, ſcalded Grapes, or Gooſeberries, Barberries, and ſlic'd Lemon.

11. To make a Ragoo of Giblets.

SCALD the Giblets, and if you have any Cocks-combs, ſcald them by themſelves, and skin them; then put them into a Pan with ſtrong Broth, ſeaſoning them high with Salt, Spice, and ſweet Herbs, and ſimmer them; then fricaſſy them in melted Bacon, with ſome Cives and ſhred Parſley; then put them again into their own Broth, and ſimmer them, thicken with the Yolks of Eggs, and ſerve them up in Plates.

12. To ſtew Giblets.

LET the Giblets be firſt parboil'd; then toſs'd up in a Sauce-pan, as a Fricaſſy of Chickens; then ſet them over a gentle Fire in a Stew-pan, with good ſtrong Broth; cover it cloſe, and let them ſtew till half the Broth is is conſum'd; in the mean time ſet a couple of *French* Rolls to ſimmer in ſtrong Broth, and place them in the middle of the Diſh, lay your Giblets round and upon them; pour Mutton Gravy upon them, and ſerve them up hot.

13. To make a Giblet Pye.

STEW them tender, ſeaſon them pretty high with Salt, Pepper, two or three Shalots, an Onion quartered, and ſweet Herbs; put in Water enough to juſt cover them. Make a Puff-paſte, and when they are ſtew'd enough, put them into your Patty-pan, laying over them a good Quantity of ſweet Butter, the Yolks of hard Eggs, and forc'd-meat Balls; then put on the Lid of your Pye; juſt before you put it in the Oven, make a Hole in the Lid, and pour in half the Liquor they were ſtew'd in.

14. To candy Gilliflowers.

TAKE the weight of your Flowers in refin'd Sugar, or Sugar-candy, ſift it, put to it ſome Roſe-water, and ſet it over a gentle Charcoal-fire; put in your Flowers, and ſtir them till the Sugar be of a candied height; then keep them in a dry Place for uſe.

15. To pickle Gilliflowers.

TAKE the Flowers juſt blown, take them out of the Husks, clip off the white Bottoms, and put them in fair Water; boil up White-wine Vinegar, and ſcum it till no more Scum will riſe; let it ſtand by to cool; then ſqueeze the Water out of the Gilliflowers, and put them into the Vinegar; put in ſome broken Cinnamon, a few Blades of Mace; melt ſome double refin'd Sugar in Roſe-water, and put to the Pickle, and ſtop them up cloſe.

When you uſe them mince them ſmall, put a little Vinegar to them, and ſtrew over them a little fine Sugar. They are a very good Sauce for Lamb, or Mutton.

16. To make Syrup of Gilliflowers.

CLIP your Gilliflowers, and ſprinkle them with fair Water; put them into an earthen Pot, ſtop it up very cloſe, and ſet it in a Kettle of Water, and let it boil for two Hours; then ſtrain out the Juice, put a Pound and half of Sugar to a Pint of Juice, put it into a Skillet, ſet it on the Fire, keeping it ſtirring till the Sugar is all melted, but let it not boil; then ſet it by to cool, and put it into Bottles.

17. To make Ginger-Bread.

TAKE four Pounds of Treacle, of Citron, Lemon, and Orange Peel, and candy'd Ginger, of each half a Pound; ſlice all theſe thin, add alſo beaten Ginger, Coriander-ſeeds, and Carraway-ſeeds, of each two Ounces; mix all theſe with as much Flour, as will make it a ſoft Paſte; then lay it in Cakes on Tin-plates, and bake it in a quick Oven.

18. Another Way.

TAKE two Quarts of fine Flour, a Pound of Treacle, a quarter of a Pound of Sugar, half an Ounce of powder'd Ginger, candied Orange and Lemon Peel chopt ſmall, of each an Ounce; of new Spice together as much; mix all theſe as ſtiff as you can and bake it.

19. To make an excellent Sort of Ginger-Bread.

TAKE a Quart of Damask-roſe-water, and four Pound of double refin'd Sugar; two Quarts of fine Flour, or ſo much as will make it up into a pretty ſtiff Paſte. Take Ginger, Carraway-ſeed, and Coriander-ſeed, of each two Ounces, finely powdered; Nutmegs finely powdered one Ounce and a half; Anniſeed, and Fennel-ſeed, powder'd, of each three quarters of an Ounce; of Cloves powdered, almoſt half an Ounce. Mix all theſe well together in a Mortar. Then reſerve this Powder for uſe. Put in two Ounces of it into a Quart of your Syrup made of Roſe-water and Sugar to your two Quarts of Flour; make your Paſte into thin ſquare Cakes, and bake it.

20. Goats Fleſh collar'd and couc'd.

TAKE the Neck or Breaſt of a Goat, bone it, and beat it with a Rolling-pin, of an equal thickneſs; then ſeaſon it with Salt, Pepper, Ginger, Cloves, and Mace, and all ſorts of ſavoury Herbs ſhred ſmall; roll it up, and bind it with Tape; put it in a Pot with half a Pint of White-wine and bake it; when it is bak'd, put to it ſome ſtrong Broth, and half a Pint of White-wine more.

21. To make a Goat Paſty.

SKIN the Hind-quarter of a fat Goat, bone it, and cut it into Stakes, beat it with a Rolling-pin; ſeaſon it with Salt, Pepper, Nutmeg, and Thyme minc'd; put your Stakes in Claret, and let them ſtand all Night; then put the Meat into your Paſte, ſtrew on it ſome Beef-ſuet and bake it. Put the Bones with a Pint of Claret, and ſome ſtrong Broth into a Pan, cover the Pan cloſe with coarſe Paſte, and bake that alſo; when

when they are baked, fill your Paſty with the Liquor out of the Pan, and ſerve it up.

22. To make a Godiveo.

MINCE Leg of Veal, parboil'd Bacon, and other Fat together: Chop Muſhrooms, Truffles, Cives, and Parſley; and put to them; add four whole Eggs, and two Yolks, and the Crum of a Loaf ſoak'd in Gravy: Lay thin ſlices of Bacon in the Bottom of the Stew-pan, and put in all theſe, and make, as it were a Pye. Cover them, and let them ſtew between two gentle Fires.

23. To boil a Gooſe.

PUT it into a Pot with fair Water, or ſtrong Broth; let it boil, ſcum it clean; then put in Salt, Pepper, three or four ſlic'd Onions, and three or four Cloves, ſome White-wine, Mace, Raiſins, and Currans, a little grated Bread, and a Bundle of ſweet Herbs. When it is boil'd enough, diſh it up on Sippets; ſlaſh it on the Breaſt, and garniſh with ſlices of Lemon and Barberries.

24. To collar a Gooſe.

BONE your Gooſe, cut the Fleſh into ſquare Pieces; then put it in ſteep for twelve Hours in White-wine, ſeaſoned with Salt, Pepper, Cloves and Mace; then take it up, and ſpread ſmall Pieces of Anchovies over it, with *Weſtphalia* Ham minc'd ſmall; roll it up tight, and boil it in ſtrong Broth, mix'd with a little White-wine, whole Mace and Pepper; and let it ſtand in this for a Pickle. When you uſe it, cut it in halves; garniſh the Diſh with *Weſtphalia* Bacon minc'd, and ſerve it up.

25. To dry a Gooſe.

LET your Gooſe be fat, powder it for a Month; then hang it up in a Chimney to dry as you do Bacon; when it is well dry'd, boil it well and ſerve it up to the Table with Muſtard and Sugar. You may garniſh the Diſh with Bay-leaves.

26. To fricaſſy a Gooſe.

ROAST a Gooſe, and before it is quite enough, cut and ſcotch him with your Knife long-ways, and then ſlaſh it a-croſs; waſh it with Butter, ſtrew Salt over it; then lay it in the Diſh with the skinny Side downwards; then ſet it before the Fire in a Frying-pan, till it has taken a gentle heat; then turn the other Side, and let that have a heat; afterwards broil it on a Gridiron, over a gentle Fire; when it is enough, baſte the upper-ſide with Butter, and drudge it with grated Bread and Flour; put it upon the Gridiron again, and froth it; make a Sauce of Butter, Vinegar, Muſtard and a little Sugar; pour this into a Diſh, with Sauſages, and Lemon, and ſerve it up.

27. To dreſs a Gooſe in Ragoo.

SINGE the Gooſe, beat it down with a Cleaver; flat it on the Dreſſer; then blanch it in ſcalding Water, let it be cold; then lard it with Lardons, as large as two Quils; ſeaſon'd with Salt, Pepper, Nutmeg, and Cloves beaten; ſeaſon the Gooſe both inſide, and outſide, as you do for a Pye; and lay it in the Bottom of a Sauce-pan, or Braſs-diſh, with a Pound of Suet, and half a Pound of Bacon, both cut in Slices; flour the Breaſt of your Gooſe, lay the Breaſt downwards in your Diſh or Sauce-pan; put in half a Pint of Broth, or Gravy, two whole Onions, two Bay-leaves, and a ſprig of Thyme, and let it ſtew for two Hours gently, till it comes to a good Colour; cover it with a baking Cover, and put a little clear Fire over the top; when the Breaſt is browned, turn the Back downwards, and add a little Broth or Gravy, and let it ſtew till it is tender. In the mean time ſet a Sauce-pan over the Fire, with a quarter of a Pound of Butter, and a ſmall Handful of Flour, and a couple of Onions, rub it ſoftly, till it is well browned; then put to it a Quart of Gravy. Your Ragoo may be Turneps, Carots, and Onions.

28. To ſouce a Gooſe.

BONE your Gooſe, cut the Fleſh ſquare, lay it a ſteep in White-wine, and Salt, Pepper, Cloves, and Mace, for twelve Hours; then take it out, and lay Pieces of Anchovies over it, and *Weſtphalia* Ham minced ſmall; then roll it up hard, and boil it in ſtrong Broth, and a little White-wine, whole Pepper, and ſome Blades of Mace; put it in a Pan, let it ſtand in this Liquor 'till you uſe it: When you ſerve it, cut it in half, and garniſh the Diſh with minc'd *Weſtphalia* Ham.

29. To make a Gooſe Pye.

TAKE a good Gooſe, parboil it and bone it, then ſeaſon it with Salt and Pepper; and put it into a deep Cruſt with a good quantity of Butter both under and over it. Let it be well bak'd, then at the Vent-hole, fill up your Pye with melted Butter. Serve it up with Bay-leaves, Muſtard and Sugar.

30. Another Way.

BONE your Gooſe, or only ſlit it down the Back; take out the Breaſt-bone, break the others; take two Rabbets, cut them in pieces, ſeaſon with four Ounces of Salt, two Ounces of Pepper, and two Nutmegs. If your Gooſe, &c. be large, ſtick the Breaſt of the Gooſe with Cloves, put half a Pound of Butter in the Belly, lay another half Pound over the Bottom of the Pye; lay in the Gooſe, the Breaſt downwards; fill up the void Spaces with your pieces of Rabbet, lay three Pound of Butter on the top, bake it; and when it comes out of the Oven, fill it up with clarified Butter.

31. To dreſs Green-Geeſe a la daube.

LET your Geeſe be larded with middle Size Lardons of Bacon; ſeaſon them with Salt, Pepper, Cloves, Nutmeg, Cives, a Bay-leaf and Lemon-peel, and wrap them up in a Napkin, and boil them in White-wine and Broth; when they are boil'd, let them ſtand in the Broth 'till they are cold, then take them up, and

ſerve them up to Table on a clean Napkin, garniſh'd with green Parſley and Slices of Lemon.

In like manner you may dreſs fat Capons, Partridges, Turkeys, and other ſorts of Fowls.

You may alſo, if you pleaſe, add Slices of Veal and Bards of Bacon in boiling them, to keep them white.

32. To candy Gooſeberries.

LET your Gooſeberries be the faireſt, pick them, wipe them clean with a Linen Cloth; for every Pound of Gooſeberries diſſolve two Pound of Sugar, and an Ounce of Sugar-candy in Damask Roſe-water, and boil them up to a Candy height; then let it cool, and put in your Gooſeberries, ſtir them with a wooden Spatula 'till they are candied; then put them up for uſe.

33. To keep Gooſeberries.

LET your Gooſeberries be at their full Growth, but not ripe; pick off their tops and tails, and put them into wide-mouth'd Glaſs-bottles; ſee that the Bottles be very dry; ſtop them cloſe, then put them into a Kettle of Water, ſet it on the Fire, and let it heat leiſurely, and when the Gooſeberries are ſcalded, take them out; when they are cold, cork them down cloſe, and ſeal the Corks over, that no Air may penetrate.

34. To make a Gooſeberry Fool.

Take a Quart of pick'd Gooſeberries, ſcald them in a Quart of Water 'till they are tender, maſh them in the Water, and boil them with three Pound of fine Sugar 'till it be pretty thick; put to it a Pint and half of Cream, and the Yolks of eight Eggs. Stir theſe well together over a ſlow Fire; when it is enough, pour it into a deep Diſh, and eat it cold.

35. To pickle Gooſeberries.

PICK your Berries, lay them all Night in ſoak in Salt and Water; then put them into Verjuice, and pot them up.

36. To preſerve Gooſeberries.

LET your Gooſeberries not be over ripe, pick them, ſcald them, and lay them in an earthen Pan; firſt a Layer

Layer of Gooſeberries, then a Layer of Sugar, 'till you have almoſt fill'd the Pan; putting in a Pint of Water to every ſix Pound of Gooſeberries. Then ſet them over a ſlow Fire 'till the Sugar is melted; and when it boils up, take them off, put them into a Pan, and ſtop them up cloſe for uſe.

37. To make Jelly of Gooſeberies.

BRUISE the Gooſeberries, preſs out the Pulp thro' a Cloth or Sieve. Put three quarters of a Pint of double refin'd Sugar to every Pint of Pulp; boil them to ſuch a height, that when it is laid on a Plate it will not ſtick to it, then ſtrain it.

38. To make a Gooſeberry Tanſey.

TAKE a Pint of green Gooſeberries, pick them, and fry them in a quarter of a Pound of freſh Butter in a Frying-pan 'till they are ſufficiently coddled; then pour upon them the Yolks of eight Eggs well beaten with a quarter of a Pint of Cream, ſweeten'd with Sugar to your Palate; fry it as you would a Tanſey; ſtrew over it Roſe-water and Sugar, and ſerve it.

39. To make Gooſeberry Wine.

LET your Gooſeberies be full ripe; to every ſixteen Pound of Gooſeberries, put a Gallon of Water; bruiſe them well in the Water, and let them ſtand two Days; ſtir them two or three times a Day, then preſs them through a Hair Bag; then to every Quart of Water you put in, put in a Pound of Sugar, mix it well, cover it cloſe, and let it ſtand ſome time; then ſtrain it through a Flanel Bag into the Cask: When it has done working, ſtop it cloſe, and let it ſtand for two Months, and if it be fine, bottle it.

40. Another Way.

LET your Berries be ripe, put them into a Cask, bruiſe them, then fill your Cask with Water ſcalding hot; cover the Veſſel cloſe, and let them ſtand for a Month 'till the Liquor is impregnated with the Juice; then draw it out, and ferment it with fine Sugar, and bottle it up.

41. To boil Grailings.

WHEN they are drawn, ſcrap'd, and cleans'd, waſh them in Salt and Water, and dry them with a Cloth; then ſcotch them on one ſide to the Bone; then put into a Stew-pan Stale-beer, Vinegar, Water, and White-wine, as much as will cover them: Put in a good quantity of Salt, a handful of Horſe-radiſh ſlic'd, with a Bunch of Roſemary, Winter-ſavoury, Thyme and Parſley; make a quick Fire under it, make it boil very faſt, and then put in your Grailings one by one, that they may not cool the Liquor, and ſo ſlack the Boiling. In the mean time, take a little of the Liquor, and beat up Butter with it: Drain the Liquor from your Fiſh, diſh them, pour your melted Butter over them: Strew over them good ſtore of ſhav'd Horſe-radiſh, and a little powder'd Ginger. Garniſh the ſides of the Diſh with ſlic'd Lemon, and ſerve them up.

42. To fry Grailings.

WHEN you have ſcrap'd them, waſh them in Salt and Water, gut them, wipe them, and flour them, and fry them in freſh Butter brown and criſp; then lay them on a Diſh well heated before the Fire; pour away the Butter you fry'd them in, then in other Butter; fry good ſtore of Sage and Parſley criſp, and lay them on the Fiſh. Beat up ſome Butter with three or four Spoonfuls of ſcalding hot Water in which an Anchovy or two has been diſſolv'd; pour it on your Fiſh, and ſerve it up: Garniſh with Parſley, Strawberry-leaves, *&c.*

After the ſame manner you may dreſs moſt ſorts of freſh Water Fiſh, as Gudgeons, Perches, Jacks, *&c.*

43. To keep Grapes.

TAKE the faireſt Cluſters, and lay a Layer of Oats in a Box, then lay a Layer of Grapes, and then another Layer of Oats, 'till you have laid all in, covering the uppermoſt Layer with Oats; then cloſe up the Box, that no Air may get in. Or if you hang them

up

up upon Lines, in a Room ſo that they touch not one another, they will keep four Months.

44. To make Marmalade of Grapes.

TAKE Grapes, either white or red, gather'd dry, and lay them on a Board to dry where the Air and Sun may come at them, pick off the Stalks, and take an equal quantity of Raiſins of the Sun, and boil them in Water, ſcumming them frequently 'till the Water has boil'd away two third parts, then keep but a ſlack Fire under them. When it is thicken'd, ſtrain it thro' a Sieve, then boil it again, put in a ſmall quantity of Sugar, or fine Sugar-candy, ſet it by to cool, and put it into Pots, and cover it cloſe for uſe.

45. To preſerve Grapes.

TAKE the beſt white Grapes before they are full ripe; weigh them, ſtone them, and put them into fair Water as you ſtone them; then ſet them on the Fire 'till they are ſcalding hot; then take them off, and put them into cold Water: Take the Weight of your Grapes in double refin'd Loaf-ſugar: Put a Quart of Water to each Pound of Sugar, and clarify it; then ſet it by 'till it is cold, then lay your Grapes cleverly in a Preſerving-pan, pour your Syrup upon them, cover your Pan with a Paper, and let it ſtand by for twenty four Hours; then ſet it over a gentle Fire, and make the Syrup ſcalding hot; then ſet them by again, cover'd with Paper for twenty four Hours more; then drain the Grapes, and boil the Syrup 'till it is almoſt ready to draw out roping; then lay the Grapes in a Pan, and pour the Syrup to them, and ſet them on the Fire again 'till they are almoſt ready to boil, then cover them, and ſet them by for twenty four Hours. Then put them into Pots, and make Jelly of ſtrong Pippin-water and double refin'd Sugar, and put to them.

46. To pickle Grapes.

PICK them, and put them into the Juice of Crab-cherries, Grape-verjuice, or other Verjuice, and cover them up cloſe.

47. To make Beef Gravy.

CUT Stakes about an Inch thick off a Buttock of Beef, beat them well, put three or four Bards of Bacon into the Bottom of a Stew-pan, lay your Stakes upon them, and three or four ſlic'd Onions upon your Stakes, and alſo Slices of Carots and Parſnips: Cover the Pan, and let it ſtew gently over a ſlow Fire; when it has yielded its Gravy, ſet it over a hotter Stove: When the Gravy has ſo boil'd away, that the Meat ſticks to the Bottom of the Pan, turn the Onions, Carots and Parſnips to the Bottom of the Pan to brown; but let them not burn: When they have taken Colour, put in ſome good ſtrong Broth, and let it boil for almoſt an Hour; then put in a whole Leek, a little Parſley, and as many Cloves as you think proper: When they have boil'd enough, ſtrain it into an earthen Pan for uſe.

48 Another good Gravy for any Uſe

BURN a couple of Ounces of Butter in a Frying-pan, that it be brown, but not black; put in two Pound of coarſe lean Beef, two Quarts of Water, and a Pint of Wine, either red or white, as you would have the Colour, put in four or five Shalots, half a dozen Muſhrooms, Cloves, Mace, whole Pepper, and ſix Anchovies; let it ſtew for an Hour over a gentle Fire, and then ſtrain it.

49. To make Gravy in haſte.

CUT an Ox-kidney into Slices, ſeaſon it high with Salt and Pepper, put it into a Stew-pan, with juſt Water enough to cover it, a Shalot or two cut, and a ſlic'd Onion, a bit of ſweet Butter, and a Bunch of ſweet Herbs, and let it ſtew gently.

50. Or thus.

CUT a Pound or two of lean Beef into Slices, beat it well, and put it into a Frying-pan 'till it is brown, add to it a Pint of ſtrong Broth and an Onion, let it boil a little, and ſtrain it for uſe.

51. To make Fiſh Gravy.

TAKE Carps and Tenches: When you have prepar'd them for Boiling, take out the Gills, and ſlit the Fiſh from Head to Tail; put them into a Stew-pan, with a little Butter, Parſnips, Carots, and Onions ſlic'd; brown them as you are directed in the Receipt for making Beef-gravy; then put in a little Flour, and brown that too. Then put in ſome Fiſh-broth, ſtrain it through a Linen Cloth: Seaſon it with Salt, a Lemon ſtuck with Cloves, and a Bunch of Savoury Herbs. Theſe ſerve in all Soops, as well as Ragoos of Fiſh.

52. To make Mutton Gravy.

ROAST your Mutton a little more than half, then cut it with a Knife, and ſqueeze out the Gravy with a Preſs. Then wet your Mutton with a little good Broth, and preſs it the ſecond time; put a little Salt into it, and keep it in an earthen Veſſel for uſe.

53. To make Veal Gravy.

CUT Stakes off a Filet of Veal, beat them well, lay them in a Stew-pan; ſlice Carots, Parſnips, and Onions, and lay over them. Cover your Pan, and ſet it over a gentle Fire, augmenting the Fire by Degrees; and when the Gravy is almoſt waſted, and the Veal begins to ſtick to the Pan, and is become brown, put in ſome ſtrong Broth, a whole Leek, a little Parſley, and a few Cloves; then cover the Stew-pan, and let it ſimmer three quarters of an Hour; then ſtrain it into an earthen Pan, and ſet it by for uſe in Soops and Ragoos.

54. To keep Gravy.

TAKE coarſe Beef or Mutton, put it into as much Water as will cover it: When it has boil'd a while, take out the Meat; beat it very well, and cut it into Pieces to let out the Gravy; then put it in again with ſome Salt, whole Pepper, an Onion, and a Bunch of ſweet Herbs. Let it ſtew, but do not let it boil; when it comes to be of a good brown Colour, take it up, put it into an earthen Pan; when it is cold,

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ſcum off the Fat, and keep it one Week under another; if it begins to change, boil it up again.

If it be for a white Fricaſſy, melt your Butter with a ſpoonful or two of Cream, and the Yolks of Eggs, and White-wine.

55. **To make Gravy of a Capon or Partridge.**

THEY muſt be more than half roaſted, then ſqueezed in a Preſs, to preſs out the Gravy. There are Preſſes made on purpoſe for this uſe.

56. **To make Gravy Broth.**

TAKE a fleſhy piece of Beef, not fat, ſpit it and roaſt it; and when it begins to roaſt, ſlaſh it with a Knife to make the Gravy run out, and keep it continually baſting with what comes from it, mix'd with Claret; cut it often, and baſte it 'till all the Gravy be come out, put this Gravy into a Sauce-pan over a few Coals; put in ſome Salt, whole Spice, and Lemon-peel, and let it ſimmer: Put ſome Sippets in a Diſh, pour in your Gravy, garniſh your Diſh with Oranges and Lemons, and ſerve it up. If you pleaſe, you may put in poach'd Eggs inſtead of Sippets.

57. **To make a Grenade.**

YOU muſt have a good quantity of Fricandoes or *Scotch* Collops, larded with ſmall Slips of Bacon, and a round Stew-pan: Lay thin Slices of Bacon in the Bottom, and lay your Collops in Order, with the Bacon on the out-ſide, ſo that the Collops may meet in a Point in the middle, and touch one another: In Order to keep them together, 'tis requiſite to bind them with the White of an Egg beaten. Into the hollow Place in the middle, and round about the Sides you ſhould put a little of the Farce of Mirotons, or ſome other Godivoe, and reſerve the middle for half a dozen Pidgeons dreſs'd in a Ragoo, with Veal Sweet-breads, Muſhrooms, Truffles, and thin Slices of Bacon, all well ſeaſoned. Pour your Ragoo into it, then cover the reſt of the Farce on the top, laying it in Order with your Fingers dipt in beaten Egg, and join the Fricandoes or Collops juſt oppoſite thereto.

to. You muſt alſo lay ſome thin Slices of Bacon at top, and bake the whole between two Fires. When you ſerve it up, turn it upſide-down, take away all the Fat, and open the Point of the Collops like that of a Grenade or Pomegranate. And from thence this Diſh takes its Name.

58. To make a Grenadine of any ſort of Fowls.

PREPARE a well ſeaſon'd Godivoe, thicken it with the Yolks of Eggs and Crumb-bread, ſoak'd in good Gravy, or in a little Cream of Milk; then lay Slices of Bacon in the Bottom of a Baking-pan: Lay the Godivoe upon theſe Slices of Bacon, dip your Fingers in beaten Egg, and make a Hole the Size of your Plate, raiſing up the ſides three Inches high. Then take your Partridges, Pullets, Chickens, or other Fowls of whatſoever ſort they are, cut them into pieces, beat them well, fry them with Lard, Cives, Parſley, and and a little Flour; and afterwards moiſten them with Gravy, ſeaſon them well, and add Veal Sweet-breads, Muſhrooms, and Truffles cut into Slices. When they are pear ready, and there is but little Sauce left, place the Fowls in Order in your Grenadine, and bread it well at top, to give it a good Colour in the Oven. When it comes out of the Oven, drain away the Fat, cut off the Bards round about, and turn it into your Plate. You may alſo pour over it a Cullis of Muſhrooms, and ſerve it up hot to Table for a Side-diſh.

59. A Grillade.

ANY Fowls that are left cold, may be order'd after this manner: Broil their Wings, Legs and Rumps upon a Gridiron, ſeaſon'd with Salt and Pepper. Then fry ſome Flour in Lard, with Anchovies, Oyſters, Nutmeg, Capers, and a piece of green Lemon, with Broth and a little Vinegar, and let them be all well ſoak'd together.

60. To ſtew Gudgeons.

SET Wine and Water, of each an equal quantity, over a Fire in a deep Diſh; put in a Race of Ginger

ger ſhred, a Nutmeg quarter'd, a little large Mace, a little Salt, and a Faggot of Marjoram, Thyme, and Parſley; let theſe boil a little, then put in your Gudgeons; put in ſome Butter, make them boil apace: When they are enough, pour out all the Liquor into a Pipkin, and ſet it on the Fire with the Spice and Herbs that were in before; then mince a handful of Parſley with a little Thyme and Fennel, and boil them in the Fiſh-broth. Then beat the Meat of a couple of Crabs, the Carcaſs of a Lobſter, the Yolks of three Eggs, with a Ladle of drawn Butter, and ſome of the Fiſh-broth, and put it into the Pipkin, and keep ſtirring it 'till it thickens; then diſh your Gudgeons on Sippets, pour your Sauce over them, and ſerve them up.

61. To bake Gurnets.

DRAW them, cut off their Heads; rub a Tart-pan or Diſh with Butter, ſeaſon'd with Pepper, Salt, ſome Spice, Cives, ſhred Parſley, and Savoury Herbs; lay the Gurnets in the Tart-pan or Diſh, and lay the ſame Seaſoning over as you did under; then ſprinkle melted Butter over them, and drudge them over with Bread crumbled very fine, put them into an Oven: Againſt they are baked, prepare a haſh'd Sauce for them thus; Take Muſhrooms, Truffles, Cives, and Parſley, ſhred them, ſeaſon them with Salt and Pepper, moiſten them with Fiſh-broth, and ſet them a ſimmering over a gentle Fire: When it is enough, thicken it with a Cullis of Cray-fiſh; when your Gurnets are bak'd brown, pour this Sauce into your Diſh, lay the Gurnets round it, and ſerve them for the firſt Courſe.

62. To broil Gurnets with Anchovy Sauce.

CUT off their Heads, dip them in melted Butter and Salt, and broil them over a Fire not too fierce: Put freſh Butter, a little Flour, and a whole Leek into a Sauce-pan, ſeaſon with Salt, Pepper, and Nutmeg, moiſten it with Vinegar and Water, put in a couple of Anchovies, keep it continually ſhaking over the

the Fire 'till the Fish are enough, dish them, pour on the Sauce, and serve them up.

63. To broil Gurnets with Cray-fish Cullis.

THIS is done the same as with Anchovies, only leaving out the Anchovies, and instead thereof pouring on the Fish when dish'd, some Cray-fish Cullis.

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1. To make a Haberdine Pye.

BOIL the Fish, take off the Skin and boil it, mince the Flesh with cor'd Pippins, season with Pepper, Ginger, Nutmeg and Cinnamon, put in Rose-water, Sugar, Raisins, Currans, Dates ston'd and slic'd, and Lemon-peel scrap'd; then beat some Butter up with Verjuice, mix all together, put it in your Pye, bake it, and ice it with Sugar and Rose-water.

2. To dress Haddocks the Dutch Way.

WHEN you have scal'd and gutted them, gash them with a Knife to the Back-bone on both Sides; then lay them in cold Water for an Hour, then boil them in Water, Salt and Vinegar; let them boil till they will come from the Back-bone. To make your Sauce, cut Turnips as small as Yolks of Eggs, put to them Water and Salt, and boil them very tender, drain them, and put in a good deal of drawn Butter; put in also a little Parsley minc'd small, lay Sippets in the Bottom of your Dish, lay in your Fish, and pour your Turnips and Sauce over them, strew some minc'd Parsley about your Dish, and serve it.

In *Holland* they boil the Turnips with the Fish, but ours not being so good as theirs, will not boil so soon.

3. To dress a Ham a la Braise.

CLEAN the Knuckle, take off the Swerd. and lay it in Water to freshen; then tye it about with a String; take Slices of Bacon and Beef, beat and season them well with Spice, sweet Herbs, lay them in the Bottom of the Kettle with Onions, Parsnips, and Carots slic'd,

alſo ſome Cives and Parſley; lay in your Ham the fat Side uppermoſt, lay over it Slices of Beef, and upon them Slices of Bacon, and cover them with the ſlic'd Roots and Herbs as under it, cover the Kettle with its own Cover, and cloſe it up with Paſte; put Fire both over and under it, and let it ſtew with a gentle Fire for twelve Hours. Then ſet it by to cool; when it is cold, untie it, put it into a Pan, drudge it well with grated Bread, and brown it with a hot Iron; then ſerve it up on a clean Napkin, garniſh'd with raw Parſley.

If it is to be eat hot, lay it in a Diſh, and pour over it the Ragoo following: Make your Ragoo of Veal Sweet-breads, Livers of Fowls, Cocks-combs, Muſhrooms, and Truffles; toſs theſe up in a little melted Bacon, moiſten them with Gravy, and ſet them on the Fire a ſimmering for half an Hour, then take off the Fat, and thicken with a Cullis of Veal and Ham. Serve it thus for a firſt Courſe.

Sometimes it is ſerv'd up with a Ragoo of Cray-fiſh, and ſometimes with a Carp Sauce.

4. To roaſt a Ham or Gammon.

TAKE off the Swerd, and lay it a freſhening in lukewarm Water; then lay it in a Pan, and pour upon it a Quart of Canary, and let it ſteep in it for ten or twelve Hours. When you have ſpitted it, put ſome Sheets of white Paper over the fat Side, pour the Canary in which it was ſoak'd into the Dripping-pan, and baſte it with it all the while it is roaſting; when it is roaſted enough, pull off the Paper, and drudge it well with crumbled Bread and Parſley ſhred fine; make the Fire brisk, brown it well, and ſet it by to cool; ſerve it up in a clean Napkin; garniſh it with green Parſley for a ſecond Courſe.

5. To make a Ragoo of Ham with ſweet Sauce.

TOSS up Slices of raw Ham in a Sauce-pan; make the Sauce of red Wine, beaten white Pepper, a pounded Macaroon, Cinnamon and Sugar. Put the Bacon

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to this Sauce, squeeze in the Juice of an Orange, and serve it up.

6. To make a Ragoo of Ham.

CUT small Slices of Ham, beat them well, garnish the Bottom of a Stew-pan with them; lay a Dish over them, and set them over a Stove with a gentle Fire; when they begin to stick to the Pan, put in a little Flour, and keep them moving over the Stove; put in a little Veal Gravy, that has no Salt in it, to moisten them; put in some Pepper, and a Faggot of sweet Herbs, and let them simmer over a slack Fire; then put in some Cullis of Veal and Ham to bind it. This is to be used for the Garnishing of any Dish of the first Course, wherein there is any Bacon.

7. To make a Ham or Gammon Pasty.

TAKE a small Ham, pull off the Swerd, cut off the Hock, take out the middle Bone, and lay it in Water to freshen; then lard it with large well-season'd Lardons, but use no Salt. Lay pounded Bacon in the Bottom of the Pasty, and season with Pepper, Spices, and sweet Herbs, but no Salt. Then put in your Ham, and lay the same Seasoning over it that you did under it; lay Slices of Bacon over your Seasoning, and lid it up. Let it stand in the Oven for ten or twelve Hours. When it is bak'd, cut it up, take off the Fat, then pour the Ragoo above-mentioned in the Receipt for a Ham dress'd *a la Braise*, or that of Cray-fish, or Carp Sauce, and serve it hot for the first Course.

8. To make Essence of Ham.

TAKE the Fat off a Ham, and cut Lean in Slices; beat them well, and lay them in the Bottom of the Stew-pan, with Slices of Carots, Parsnips, and Onions; cover your Pan, and set it over a gentle Fire; let them stew 'till they begin to stick, then sprinkle on a little Flour, and turn them; then moisten with Broth and Veal Gravy; season them with three or four Mushrooms, as many Truffles, a whole Leek, some Basil, Parsley, and half a dozen Cloves; or instead

of the Leek, you may put a Clove of Garlick: Put in ſome Cruſts of Bread, and let them ſimmer over the Fire for three quarters of an Hour; ſtrain it, and ſet it by for uſe.

9. Hare Pye to be eaten cold.

BONE the Hares, mince them ſmall, and pound them in a Mortar with Salt, Pepper, and Nutmeg; then cut Lard as thick as a Finger, and long enough to reach from ſide to ſide of the Pye; then lay Butter in the Bottom of it, and lay a Layer of Hare, and a Layer of Lard, and thus do 'till you have put all into the Pye; lay your Lard all one way, and lay a Layer of Meat uppermoſt, then lay on ſome whole Cloves, and lay Slices of Bacon over them, and Butter on that; cloſe up your Pye, bake it; when bak'd, fill it up with freſh Butter, and cloſe up the Vent-hole.

10 Hare Pye.

BONE them, ſeaſon them with Pepper and Nutmeg; then lard them with great Lard: Then mix together half a Pound of Salt, a quarter of a Pound of Nutmegs beaten; ſeaſon them, make your Paſte with coarſe boulted Rye Meal, lay Butter in the Bottom of it, and lay the Hares one upon another; put ſome few whole Cloves at the top, and a Sheet of Lard over them, and good ſtore of Butter, cloſe up your Pye, ſtrike it over with Eggs beaten with Saffron, bake it, and fill it with clarified Butter.

Or you may bake them in white Paſte; and if they are to be eaten hot, uſe but half the Seaſoning.

11. To boil a Hare the French way.

TAKE a Marrow-bone with a good deal of Beef upon it, and a piece of Bacon, boil theſe with your Hare, putting in ſome Salt; when the Hare is almoſt enough, take it up, bruiſe ſome Peas, and boil them in the Broth; take away the Bone from the Beef, and put in your Hare again, boil it 'till the Peas are enough, then ſtrain the Peas through a Cloth, and boil the Pulp in a Veſſel by themſelves.

Lay

Lay the Hare in the Diſh, and pour the Pulp of the Peas over it, and ſerve it up.

12. To fry a Hare.

LAY it on a Gridiron, and when it is hot thro', quarter it, and fry it with Hog's Lard. For the Sauce, toaſt Bread, ſoak it in Beef-broth and White-wine, put in ſome beaten Ginger and Cloves, and ſtrain it; add a little Verjuice; and ſerve it up with Butter, Sugar, Muſtard, and the Juice of Lemon. Garniſh the Diſh with Greens and Slices of Lemon.

13. To baſh a Hare.

WHEN the Hare is cas'd and drawn, cut it in pieces, waſh them in Water and Claret, ſtrain the Liquor, and parboil your pieces of Hare: Lay them in a Diſh with the Head, Legs, and Shoulders whole; divide the Chine into ſeveral parts; put in ſome of the Liquor in which you parboil'd it, add to it two or three ſlic'd Onions, ſet them a Stewing over a gentle Fire between two Diſhes, 'till it is tender; add ſome Nutmeg, Mace, and beaten Pepper; lay Sippets, and garniſh with Barberries and Lemon, and ſerve it up.

14. To roaſt a Hare.

LARD one Side of your Hare, but let the other Side be unlarded, put it on the Spit, and as it roaſts baſte it with Cream: Serve it up with ſweet Sauce, or a Poivrade.

15. Do thus.

SHRED the Marrow of an Ox Marrow-bone, with an Onion, a Shalot, Savoury, Thyme and Parſley, very ſmall; ſeaſon with Salt and Nutmeg; roll theſe up in a piece of Butter, and put it into the Hare's Belly, ſpit it, and baſte it for the firſt time with Cream; but afterwards with Butter; make a Sauce of Claret, with an Anchovy, a Blade of Mace, and melted Butter very thick. When the Hare is roaſted enough, take it up, take the Pudding out of its Belly, and waſh it all over with Butter, and ſerve it up.

16. To roaſt a Hare with her Skin.

TAKE out the Bowels, wipe the inſide dry with a clean Cloath, make Stuffing as directed in the foregoing Receipt, put it in the Belly; when the Hare is near enough, fley off the Skin, drudge it with grated Bread, Flour and Cinnamon pretty thick, and froth it up; make a Sauce for it of Claret, Vinegar, Ginger, Cinnamon, Barberries, and a little Sugar, lay the Hare on the Sauce, garniſh with Lemon and Parſley, and ſerve it up.

17. To roaſt a Hare another Way.

LARD the Hare with ſmall Lard, take grated Bread, Eggs, grated Nutmeg, Sugar, Currans, add a little Salt and beaten Cinnamon, you may add a little Cream; make all theſe into a Pudding, put it in the Hare's Belly, ſpit and roaſt it; for this, Veniſon Sauce is proper.

18. To dreſs a Hare the Swiſs Way.

CUT the Hare into Quarters, lard them, put them into a Stew-pan with good Broth, and a little Wine, ſeaſon with Salt, Pepper and Cloves; while they are ſtewing, toſs up the Blood and Liver with a little Flour in a Sauce-pan, put in ſome Capers, ſton'd Olives, and a drop of Vinegar, and ſerve it up.

19. To ſtew a Hare the French Way

CASE it and waſh it, cut Slices of Veal or Pork of about two Fingers thick, put them with the Hare into an earthen Pipkin with Onions fry'd in Hog's Lard, half cover it with Beef-broth, and ſtew it over a gentle Fire, and as the Liquor waſtes put in more Broth; toaſt ſome Bread well, parboil the Livers of half a dozen Fowls, ſteep them in ſome Beef-broth, ſeaſoning it with Salt, long Pepper, Nutmeg, Cloves and Cinnamon, add to it a little Claret and Vinegar, ſtrain theſe, and put the Liquor into the Hare as it ſtews; when they are ſtew'd enough, diſh them up.

20. To pot a Hare.

WASH your Hare clean, dry it well with a Cloth, cut it into Quarters, ſeaſon it with Salt, Pepper, Nutmeg, Cloves and Mace, put it into a Pot with a few

Bay

Bay Leaves and a Pound of fresh Butter, and bake it; when it is bak'd, take out all the Bones, put it into a Mortar, pound it, pour the Butter from the Gravy, and mix it with the Flesh; then put it into a well glazed Venison-Pot, press it down close, and cover it an Inch thick with clarified Butter.

21. To make Hare Pye.

Break the Bones of the Hare, lard it well, and season it with Salt, Pepper, Nutmeg, Cloves, and a Bay Leaf; lay Slices of Bacon at the Bottom of your Pye, put in the Hare and lay Slices of Bacon over it, and lid it up; when it is bak'd pour in melted Butter, and stop the Hole of the Pye, and set it by to cool.

22. To make Hartshorn Jelly.

Boil half a Pound of Hartshorn in three Quarts of Water, over a gentle Fire, till it becomes a Jelly; if you take out a little in a Spoon to cool, and it hangs upon the Spoon, it is enough, strain it from the Hartshorn while it is hot; when it is cold, put it into a brass Pan well tinn'd, put to it a Pint of *Rhenish* Wine, and a quarter of a Pound of Loaf-sugar, beat the Whites of four Eggs to a Froth, put in half a dozen Cloves, a Blade of Mace, and a little Cinnamon, mix all these well; set your Jelly over a clear Fire, keep it stirring with a Ladle, and that you may make the Eggs mix well with the Jelly, pour it in as if you were cooling any thing; let it boil for two or three Minutes, then put in the Juice of three or four Lemons, let it boil a Minute or two longer; when it is finely curl'd, and of a pure white Colour, lay a Swan-skin Jelly Bag over a Sauce-pan or Dish, and pour your Jelly in with a Ladle; put back the first half that runs through into your Jelly Bag softly, till the Jelly is as clear as Rock-water; then put it in Glasses for Use.

23. Another Way.

Take a Pound of Hartshorn, and four Quarts of Spring-water, boil it leisurely, close cover'd in a well gla-

zed Pipkin, let it boil for five or six Hours; then ſtrain it through a Cloth, and put it into a leſſer Pipkin, add a Pound and half of double refin'd Sugar, and the Juice of ſeven or eight large Lemons, boil it a little, then put it up into Glaſſes.

24. To make Hartſhorn Flummery.

BOIL half a Pound of Shaving of Hartſhorn in three Pints of Water till it comes to a Pint; then ſtrain it through a Sieve into a Baſon, and ſet it by to cool; then ſet it over the Fire, let it juſt melt, and put to it half a Pint of thick Cream, ſcalded and grown cold again; a quarter of a Pint of White-wine, and two ſpoonfuls of Orange-Flower-Water, ſweeten it with Sugar, and beat it for an Hour and half, or it will not mix well, nor look well; dip the Cups in Water before you pour in your Flummery, or elſe it will not turn out well, let it ſtand two Days before you uſe it; when you ſerve it, turn it out of the Cups, and ſtick blanch'd Almonds cut in Slices, all over the Tops, you may eat it either with Wine or Cream.

25. To make a cold Haſh.

TAKE a Piece of fine white Veal, mince it, waſh and bone ſome Anchovies, add pickled Oyſters and pickled Cucumbers, and a ſmall whole Lemon, ſhred them, mix them with the minc'd Veal, lay it in the Middle of the Diſh, lay ſome Slices of Veal round the Diſh, with halv'd Anchovies, quarter'd pickle Cucumbers, whole pickled Oyſters, whole pickled Muſhrooms, Capers or any other Pickle, and ſome ſlic'd Lemon; cut alſo ſome fine Lettuce, and lay among your garniſh, ſerve it up to Table, and then pour in Oil and Vinegar.

After the ſame manner you may dreſs Turkies or Chickens, cutting the Breaſts into Slices to lay round the Diſh, and mincing the reſt.

26. To make a haſty Pudding.

TAKE three Pints of Cream, a Pint and half of Milk, ſeaſon it with Salt, and ſweeten it with a Pound and half of Loaf-ſugar, make them boil; then put in fine Flour,

Flour, keeping it continually ſtirring while you ſtrew in the Flour, and till it is both thick enough, and boil'd enough; then pour it out, ſtick the Top full of freſh Butter, ſift over it ſome Sugar, and ſerve it up.

You may alſo eat it with Canary, or with Cream, or with both mix'd together.

27. To bake a Heath-cock.

Fley off the Skin, but leave the Rump, Legs and Pinions whole; then mince the Fleſh with Beef-ſuet, ſeaſon it with Salt, Pepper, and ſweet Herbs minc'd, and raw Yolks of Eggs, mix theſe all well together with three Artichoke Bottoms boil'd, roaſted and blanch'd Cheſnuts, Marrow and Skirrets boil'd and minc'd pretty ſmall; then fill the Skin and prick it up on the Back, ſtew it in a deep Diſh, and cover it with another with ſtrong Broth, Marrow, large Mace, White-wine, Salt, boil'd Artichokes quarter'd, Cheſnuts, Barberries, Grapes and Pears, quarter'd, and ſome of the Meat made up into Balls; when it is done, ſerve it up with Sippets, Broth it, and garniſh with Slices of Lemon, and Lemon-peel whole, run it over with beaten Butter, garniſh the Diſh with the Yolks of hard Eggs, large Mace and Cheſnuts.

28. To make a Hedge-hog.

Take two Pound of blanch'd Almonds, beat them well in a Mortar, with a little Canary and Orange-flower Water to keep them from oiling, make them into a Stiff-paſte; then beat in the Yolks of twelve, and the Whites of fourteen Eggs, put to it a Pint of Cream, ſweeten it with Sugar, put in half a Pound of ſweet Butter melted, ſet it on a Furnace, and keep it conſtantly ſtirring, till it is ſtiff enough to be made in the Form of a Hedge-hog; then ſtick it full of blanch'd Almonds, ſlit and ſtuck up like the Briſtles of a Hedge-hog; then put it in a Diſh, boil ſome Cream, and take the Yolks of four Eggs, ſweeten it with Sugar to your Palate, and thicken the Cream, pour it round your Hedge-hog; ſet it to be cold, and ſerve it.

29. To boil a Hen.

FIRST boil it with a Piece of Bacon, then take half a Pint of ſtrong Broth and ſome White-wine, put in half a Pound of Sauſages, an Onion or two, a few ſavoury Herbs, large Mace and a Nutmeg, a little minc'd Thyme, and a Pint of Oyſters; boil them all together, thicken them with the Yolks of Eggs and Butter, place your Fowl in the Diſh, pour your Sauce and Oyſters on it; lay the Sauſages round it, with Slices of Bacon betwixt, garniſh with Lemon and ſerve it up.

30. To Bake a Hen in a Pye.

PARBOIL the Hen, cut off her Legs and Wings, cut off the Merry-thought, and through the Breaſt-bone, and alſo break the Bones of the Carcaſs, that it may lye in the Pye; ſeaſon them with Pepper, Mace and Cloves, put it into your Pye with ſome Sauſages, Oyſters, Sweet-breads, Lamb-ſtones, lay Butter over them, cloſe your Pye, and bake it; then put in a little ſtrong Broth with Claret, Butter, and the Yolk of an Egg ſhaken together.

31. To roaſt a Hern.

LET the Hern be well pick'd, parboil it, lard the Breaſt and Back, roaſt it, baſte it with White-wine and Butter beaten up together, drudge it with ſweet Herbs minc'd very ſmall, and grated Bread; make a Sauce of the Yolks of Eggs beaten, Anchovies, a little Claret and Vinegar; when it is roaſted, ſerve it up, garniſh with Roſemary tops, Savoury, Lemon and Orange.

32. To make a Hern Pye.

BREAK the Breaſt-bone of the Fowl; lay it in ſoak for the ſpace of an Hour in warm Water and Salt: Shred Onions and ſweet Herbs together, and with Butter make them up into little Balls, and put ſome of them into the Belly of the Hern, ſeaſon with Salt, Pepper, Mace, and Nutmeg beaten fine; lard the Breaſt, and put pieces of Bacon in the Wings; lay ſome of your Balls about it, ſprinkle ſome Juice of Lemon, and bake it: And afterwards pour into it melted

melted Butter; let it ſtand 'till it be cold, and ſerve it.

33. To dreſs freſh Herrings.

GUT them through the Gills, waſh them, rub them over with melted Butter, drudge them with Crumbs of Bread, and broil them on a Gridiron Make your Sauce of Vinegar, Butter, Salt, Pepper, and Muſtard. Or elſe you may brown ſome Butter, and ſhred ſome ſweet Herbs very ſmall and put into it; ſeaſon with Vinegar, Salt, Pepper, Anchovies, and Capers,

34 To make a Herring Pye.

TAKE pickled Herrings, water them well, take off their Skins whole; mince your Fleſh with two Rows; add ſome grated white Bread, ſeven or eight Dates, Roſe-water, Sugar, a little Sack with Saffron, make of theſe a pretty ſtiff Paſte; then fill the Skins of your Herrings with this Farce; lay Butter in the Bottom of your Pye, lay in your Herrings, and Dates with them, and a top of them lay Gooſeberries, Currans, and Butter. Then cloſe it up, bake it; and when done, liquor it with Vinegar, Butter, and Sugar.

35. Another Way.

TAKE ſoft-row'd Herrings, ſlit them down the Back, and bone them; then rub them over with Salt and Pepper; mince Apples, Onions, and Leeks; lay Slices of Butter mix'd with Flour in the Bottom of the Pye, lay in your Herrings, ſtrew under and over them your minc'd Apples, &c. grate Nutmeg, ſcrape Lemon-peel, put in half a Pound of Currans, and lay Flour and Butter mix'd over all.

36. To make red Hippocraſs.

POUR a Gallon of Claret into an earthen Pan, put in a Blade of Mace, a little long Pepper, four Grains of white Pepper, a Dram of Cinnamon, and a little Coriander-ſeed all bruis'd apart, then put in two Pound of Sugar beaten, a dozen ſweet Almonds ſtampt, and a quarter of a Pint of Brandy: Cover them

them close, and let them ſtand to infuſe, ſtirring them now and then: Then add about a quarter of a Pint of Milk, and ſtrain all through a Straining-bag; thus let the Bag be hung up, and a Veſſel ſet under it to receive the Liquor; ſet the Mouth of the Bag open, put the Liquor in to run through three or four times.

73. To make white Hippocraſs.

TAKE a Gallon of white *Lisbon* Wine, two Ounces of Cinnamon, two Pounds of Sugar, a little Mace, and a few Corns of black Pepper whole: Add two Lemons, cut into four Pieces: Let theſe infuſe in the Wine for ſome time, then put it in a Straining-bag, and hang it up, with a Veſſel plac'd underneath ſo that it may receive the Liquor, as before. If you pleaſe, you may give it the Scent of Musk and Amber, by wrapping up a Grain of it beaten with Sugar, in Cotton, which you muſt ſtick at the End of the Straining-bag.

38. Hop Buds pickled.

GIVE your Hop Buds a Walm or two in Water and Salt; then lay them in White-wine Vinegar.

39. To make a Hogoe.

TAKE a Leg of Mutton, take the Skin off whole together with the upper Knuckle; then mince the Fleſh very ſmall with a couple of Pound of Beef-ſewet: Shred alſo very ſmall Shalots, Spinage, Savoury, and Thyme; ſeaſon with Salt and Pepper; and with the Yolks of ſix or eight Eggs work the Meat together into the form of a Ball: Then take a Cabbage, open the Leaves, and cut out the middle to make a Hole to put your Ball of Meat in: When you have done, make it as much as you can into the form of a Duck, and boil a Duck's Head, and ſtick it on with a Skewer; then tye up the Body cloſe, and boil it: Againſt it is done, fry ſome Sauſages dipt in the Yolks of Eggs with a little Flour and Nutmeg, a good quantity of Butter, with Anchovies diſſolv'd in the

Sauce

Sauce firſt, and beat up with the Butter and Pickles and ſerve it up.

41. To make the Queen of Hungary's Water.

GATHER Roſemary-flowers in a fair Morning three or four Hours after Sun-riſing, put four Pound of them into a Cucurbit, with three Quarts of Spirit of Wine well rectify'd; preſs the Flowers down into the Cucurbit, and cover it with its Head and Alembick; lute it well with Paſte and Paper, and place it in a Sand-heat, and lute a Receiver to it; leave it ſo 'till next Morning; and diſtil it with ſo gentle a Fire, that while the Spirit diſtils, the Head may not be ſo much as warm; or to haſten the Diſtillation, you may cover the Head with a Linen Cloth ſeveral times double, dipt in cold Water; do this ſeveral times; diſtil it 'till you have drawn off about two Quarts of the Spirit; then put out the Fire, unlute the Veſſels, put your Spirit up in Bottles, and ſtop them cloſe.

Preſs and ſtrain out the Liquor that remains in the Bottom of the Cucurbit, and clarify it; put it into the Cucurbit again and diſtil it, until it remain in the Bottom near as thick as Honey or Syrup; put it into a Pipkin well glaz'd, and boil it over the Fire to the Thickneſs of an ordinary Extract, and put the laſt Spirit into a Bottle by it ſelf.

JA

1. To fry a Jack.

SCRAPE, gut, and cleanſe your Jack, wipe it, flour it, and fry it brown and criſp in ſweet Butter. Then take it out of the Frying-pan, ſet it before the Fire in a diſh; pour off the Butter it was fry'd in; then fry a good Quantity of Sage, and Parſley criſp in other Butter, lay them on the Fiſh. In the mean time, let ſome Butter be beat up with three or four Spoon-

Spoonfuls of hot Water, in which an Anchovy has been diſſolv'd; pour this on your Fiſh; garniſh with Strawberry-leaves and Parſley, and ſerve it up.

2. To ſtew a Jack.

DRAW and cleanſe your Fiſh, put it into a Stew-pan, with as much White-wine as will cover it, ſet it a ſtewing; when it boils, put in the Fiſh, ſcum it well, put in Salt, whole Cinnamon, and large Mace: Lay Sippets in a Diſh, and when it is ſtew'd enough, lay your Fiſh on the Sippets; then thicken your Fiſh Broth with the Yolks of three or four Eggs, beaten Butter, thick Cream and Sugar; give it a walm or two; pour it on your Fiſh, with boil'd Prunes and Currans laid over it; lay alſo ſlic'd Lemon, Knots of Barberries, Cinnamon and Mace, and ſcrape on ſome Sugar.

3. To make Ice and Snow.

TAKE new Milk, and a little Cream, mix them both together in a Diſh; put Rennet in it, as if it were for Cheeſe; then ſtir it together; when it is come, pour in ſome Canary and Sugar; then put the Whites of three Eggs, and a little Damask Roſe-water to a Pint of Cream; and with a Whisk, whip it up to a Froth; and as the Froth riſes; put it upon your Milk with the Rennet in it, till it lyes deep: Then lay in it here and there Bunches of preſerv'd Barberries; whip up more Froth, and put upon them; let your Diſh be broad brim'd, which garniſh with ſeveral ſorts of Jellies of various Colours.

4 To make Iceing.

TAKE half a Pound of fine Loaf-ſugar, beat it very fine in a Mortar; then ſift it; then put it again into the Mortar with four Spoonfuls of Roſe water, and the Whites of two Eggs; ſtir it all one way, till your Cakes or Tarts come out of the Oven, and are almoſt cold, dip a Feather in your Iceing, and ſtrike over your Cakes or Tarts, and ſet them in a cool Oven to harden.

5. How to Ice all ſorts of Waters.

YOU muſt provide a ſort of a Ciſtern, in Form of a Box, which muſt be fitted on the inſide with Tin-moulds, to hold the Liquor. Theſe Moulds being covered with their reſpective Covers, fill up the void Spaces with Pieces of Ice, and Salt, and lay them alſo over the Moulds, by which means the Liquors will congeal. You muſt alſo have a Hole about the Middle of the Height of this Ciſtern, to give Paſſage to the Ice and Salt that melts, that they may not overflow your Moulds. You muſt alſo, from time to time, break the Ice that is firſt made on the ſurface, and put Salt quite round the Moulds, which will cauſe the reſt to freeze; ſo that China-diſhes and Cups may be fill'd with the ſmall Pieces of Ice, when you ſerve the Liquors up to Table.

6. To make Jelly Broth.

PUT a Joint of Mutton, and a Filet of Veal, with a Capon, in three Quarts of Water, over a gentle Fire, till one half of the Liquor is boiled away; then ſtrain it through a Linen Cloth.

7. Another Way.

TAKE a Knuckle of Veal, a Knuckle of Mutton, and a young Cock; ſtone ſome Raiſins of the Sun, about a quarter Part of the weight of your Fleſh: Boil all to Pieces, pour all out into a wooden Bowl, break and mix all together, ſtrain out the Liquor; when it is cold, cut off the Fat from the top, and the Settling from the bottom; then put to it two or three Blades of Mace, a Stick of Cinnamon broken ſmall; double refin'd Sugar, as much as you think convenient, boil it again, and ſtrain it for uſe.

8. Another Way.

TAKE Pork, Veal, and Mutton; boil them till your Broth is as ſtrong as you would have it; then add White-wine and double refin'd Sugar, according to your Quantity of Broth; ſome Eggs, ſliced Nutmeg, a Race or two of Ginger, a little Cinnamon and Mace.

9. To make Jelly of Calves Feet.

TAKE eight Calves Feet, take off the Fat, take out the Bones; lay the Feet a ſoak in Water for three or four Hours; then boil them in ſix Quarts of Spring-water, ſcum them often, boil them till it comes to two Quarts; ſtrain them thro' a Linen-cloth; ſet it by to cool, and when cold, pare off the Settlings at bottom, and Fat from the top: Melt it in an earthen Pipkin; put to it two Quarts of White-wine, four or five Blades of Mace, a Quarter of an Ounce of bruis'd Cinnamon, two or three Races of Ginger; you may alſo, if you pleaſe, add a Grain of Muſk; Take the Whites of twelve Eggs, beaten up with three Pound of double refin'd Sugar; mix theſe with the Jelly and boil it gently, adding the Juice of a couple of Lemons, ſtrain it for uſe.

10. To make Jelly of Veal.

TAKE a Leg of Veal, cut off the Fat as clean as you can; waſh it, break the Bones, and lay it in Water to ſoak for a quarter of an Hour; ſlit three or four Calves Feet, and put them to the Veal; put them into two Gallons of Water, boil them, skimming them often; let it boil till it comes to two Quarts, or leſs; ſtrain it, ſet it by till it is cold; pare off the bottom and top, and put it into a large Sauce-pan. Then put to it a Spoonful or two of White-wine Vinegar, a little Salt, a Nutmeg ſlic'd, two Ounces of beaten Cinnamon, a Blade or two of Mace, a Race of Ginger ſlic'd, and the Whites of Eggs well beaten: Mix all theſe together, give them three or four Walms, ſtirring them the mean time; then ſtrain all thro' a Jelly Bag for uſe.

11. To colour Jellies.

YOUR Jellies made of Hartſhorn, or Calves Feet, or Legs, may be made of what Colour you would have them. If white, uſe Almonds pounded and ſtrain'd after the uſual manner; if yellow, put in ſome Yolks of Eggs; if red, ſome Juice of red Beet; if grey, a little Cochineel; if purple, ſome purple Turnſole,

ſole, or Powder of Violets; if green, ſome Juice of Beet-leaves; which muſt be boil'd in a Diſh, to take away its crudity.

12. To make Chryſtal Jelly.

TAKE out the great Bones, and Fat of four Pair of Calves Feet; then lay them to ſteep in fair Water; ſhift them three or four times in twenty-four Hours; then boil them in a clean Pot or Pipkin, with eight Quarts of Spring-water, ſcum it clean, boil it till it is half boil'd away; then ſtrain and ſet it by to cool; when it is cold, take the Fat from the top, and pare the Settling clean off from the bottom: Then put it in a Pipkin, that will hold a Gallon and half; five Pints of old clear White-wine, and Juice of four Lemons, four Blades of Mace, and three Races of ſlic'd Ginger; then ſet it on the Fire, diſſolve it and ſet it by to cool; then take five Pound of white Sugar beaten, and mix it with the Whites of ſixteen Eggs in a great Diſh, and put it into a Pipkin to your Jelly; ſtir all together with a Grain of Ambergreeſe and musk, tied up in a Linen Rag; add near half a Pint of Roſe-water; ſet it again over a gentle Charcoal Fire, let it ſtew, and before it boils, put in a little Iſing-glaſs, and when it boils up, let it cool a little and run it.

13. A general Jelly for any Kind of ſoul'd Meats.

TAKE four Pair of Calves Feet, take away the Fat between the Claws; take out the large Bones, ſteep them in Water for five or ſix Hours; then boil them in eight Quarts of Water, till it is boiled away to three Quarts; then ſtrain it; then ſet it by while it is cold, cut off the Settlings, divide it into three Parts, to be made of three ſeveral Colours: Put each into a Pipkin a-part, put to each a Quart of White-wine; colour one with Cochineel; another with Saffron; and let the third remain of its own Colour: Put into each of the Pipkins, a little Mace, a Race of Ginger, and ſome Nutmeg ſlic'd, and ſome Cinnamon; melt the Jelly, and put to each the Yolks of half a dozen Eggs well

well beaten, with a Pound or better of Sugar; ſtir all well together, and when it is ready to boil, ſtrain it, and keep it for uſe.

14. To make Jemellocs.

BEAT and ſift a Pound of double refin'd Sugar; two Drams of Carraway-ſeeds, finely beaten and ſifted; the Yolks of four Eggs, a Grain of Muſk, and a ſmall Quantity of Gum-dragon, diſſolv'd in Damask Roſe-water; make theſe up into a Paſte, ſomething ſofter than Butter; paſs it through a Butter-ſquirt of two or three Ells long, and a little thicker than a Straw; lay it a little while on a Paper to harden; then tye it up into Knots; when they are dry, boil them in Roſe-water and Sugar.

15. To make a Julian.

ROAST a Leg of Mutton, take off the Skin and Fat; put it into a Pot with a good Piece of Beef, part of a Filet of Veal, and a fat Capon, with Parſley-roots, Celery, an Onion ſtuck with Cloves, and Carots, Turnips, and Parſnips, a couple of each; boil all theſe together a good while. In another Pot, in the mean time, boil two or three Bundles of Aſparagus, a little Chervil, and a pretty deal of Sorrel, with ſome Broth taken out of the great Pot; ſoak ſome Cruſts, and lay the Aſparagus upon them.

16. To make Jumbals of Almonds.

TAKE two Pound of fine Flour, and as much fine Sugar, make a Paſte of them with the Whites of Eggs beaten; put to the Paſte two Pound of blanch'd Almonds well beaten, a Pound of ſweet Butter, a Pint of Cream, and mould it all well together with Roſe-water; make them into what Forms you pleaſe, and bake them in a gentle Oven.

17. Another Way.

BEAT a Pound of blanch'd Almonds very well with Damask Roſe-water; put to them two Pound of double refin'd Sugar powdered; beat the Whites of Eggs up to a Froth, and wet the Almonds and Sugar with them; and ſet it in a Pan over a Stove, continually

ſtirring it, till it grows ſo ſtiff, that you may make a Paſte of it. Let it be cold, and then roll it into Jumbals; ſtrew Sugar on Pewter Plates, and lay your Jumbals upon them.

18. **To make Jumbals plain.**

TAKE three Pound of fine Flour, a Pound and half of freſh Butter; rub it into the Flour with a Pound and half of Sugar; put in ſix Eggs, leaving out three Whites, and ſix Spoonfuls of Roſe-water; make it into a Paſte, and make it into what Faſhion you pleaſe, and bake them on Papers or Plates.

19. **Another Way.**

BEAT a dozen Eggs with five or ſix Spoonfuls of Damask Roſe-water, put to them two Pound of double refin'd Sugar, add as much dry'd fine Flour, as will make the Paſte roll out; when you have roll'd it out, make them into what Form you pleaſe, and bake them as above directed.

20. **To make Junkets.**

TAKE warm new Milk; put Rennet to it, and let it ſtand to cool; then ſtrew on it fine Sugar powdered and Cinnamon, pour upon it Cream mixt with Damask Roſe-water.

KE

1. **To make Kernel Water.**

POUR a Gallon of good Brandy into a large earthen Pitcher or Jar, put to it either three Ounces of the Kernels of Apricocks well pounded with their Skins, or four Ounces of the Kernels of Cherries well pounded; put in four Cloves, a little Coriander-ſeed, a Pound and quarter of fine Sugar, half a Dram of Cinnamon, and alſo about a Pint of boil'd Water, after it has ſtood to be cold. Then ſtop the Pitcher cloſe, and let them infuſe for three Days; then ſtrain it, and put it into Bottles.

2. To make Kickshaws.

MAKE ſome Puff-paſte, roll it thin, and if you have any Moulds work it upon them with preſerv'd Pippins. You may fill ſome with Gooſeberries, ſome with Rasberries, ſome with Lamb-ſtones, ſome with Veal Kidnies, or what you pleaſe, the Meat being firſt ſeaſon'd; then cloſe them up, and either bake or fry them; when they are done, ſtrew Sugar on them, and ſerve them up.

3. Kid.

KID is dreſs'd after the ſame way with Lamb, in all reſpects.

4. To roaſt a Kid.

TAKE the Head of your Kid, and prick it backwards, over the Shoulder, and tye it down; then lard it with Bacon, and draw it with Lemon Peel, and Thyme: Then make a Pudding, or Farcing of grated Bread, Flour, ſome forc'd-meat minc'd ſmall, Beef-ſuet and ſweet Herbs, ſeaſoned with Salt, Ginger, Cloves, Mace, and Nutmeg, add ſome Cream, and the Yolks of four Eggs; wrap this Pudding in the Caul of the Kid, and put it into the Belly, and ſew or ſtitch it up cloſe, roaſt it and ſerve it up with Veniſon Sauce.

5. To make a Kidney Paſty.

ROAST a Line of Veal; when it is almoſt enough take the Kidney, the Fat, and ſome of the Meat, and mince it ſmall, with the Marrow of half a dozen Veal Marrow Bones, cold; ſeaſon it with Marjoram, Thyme, and Winter Savoury, cut ſmall or pounded; add a quarter of a Pint of Roſe-water, the Yolks of ſix Eggs, a little Nutmeg ſlic'd, half a Pound of Sugar, and half a Pound of Currans; mix all theſe well together, and make them up in ſmall Paſties of Puff-Paſte, and fry them in ſweet Butter, or try'd Suet.

1. To roaſt a Leg of Lamb.

TAKE a large Leg of Lamb, cut a long ſlit on the backſide, take out all the Meat, but don't deface the other ſide; then chop the Meat ſmall with Marrow, Beef-ſuet, Oiſters, Anchovies unwaſh'd, an Onion, ſweet Herbs, ſome Lemon Peel, ſeaſon'd with Salt, Pepper, a little beaten Nutmeg and Mace. Then pound all theſe well in a Mortar, ſtuff your Skin, ſew it up, waſh it over with the Yolks of Eggs beaten, put it on the Spit, drudge it with Flour, and lay Pieces of Butter over it. (Or you may bake it, if you pleaſe) ſtew ſome Oiſters in White-wine, with a Blade of Mace; keep out the largeſt to lay with Anchovy-ſauce, Muſhrooms, and a good deal of Gravy, and ſo ſerve it. Fricaſſy the Loin to lay round it, cut into ſmall Pieces very thin, ſeaſoned with Salt, Pepper, Nutmeg, Cloves, and Mace; Cives, and ſavoury Herbs: Fry them in clarified Butter, and when they are fry'd enough, pour out the Butter, clean the Pan, put in a quarter of a Pint of White-wine, a Pint of ſtrong Gravy, ſtew your Lamb in the Gravy; then add an Anchovy, a few Oiſters and Muſhrooms, with the Liquor; then roll up a Piece of Butter in Flour, and the Yolks of an Egg, and ſqueeze in the Juice of a Lemon. Garniſh with Pickles and Lemon, and ſerve it up.

2. To fry a Neck, or Loin of Lamb.

CUT the Ribs aſunder, beat them with your Knife; then fry them in a little Ale; ſeaſon them with a little Salt, and cover them cloſe with a Plate; take them out of the Pan with the Gravy in them, ſet them in a Diſh before the Fire; clean your Frying-Pan; put in half a Pint of White-wine, ſome Capers, and the Yolks of two Eggs beaten with a little Salt and Nutmeg, add to this the Liquor they were fry'd in; ſtir it with a Spoon, all one way, till it be thick;

then put in the Lamb, ſtir all together. Garniſh with Parſley and Lemon, and ſerve it up.

3. To roaſt a Quarter of Lamb.

LARD one half of the Quarter; and drudge the other well with grated Bread; ſpit it, wrap it up in Paper, that it may not ſcorch; and when is is near roaſted enough, drudge the unlarded Part with Bread, as before, adding a little fine Salt, and Parſley ſhred ſmall.

4. To dreſs Lamb in a Ragoo.

CUT a Quarter of Lamb into four Quarters; lard it with middle ſiz'd Slips of Bacon, and toſs it up a little in a Sauce-pan, to brown it; boil it in an earthen Pot, or Stew-pan, with Broth, Salt, Pepper, Cloves, a Bunch of fine Herbs, and Muſhrooms. Make a Sauce for it of fry'd Oiſters, with a little Flour, and a couple of Anchovies; when you are ready to ſerve up, add ſome Lemon Juice, and garniſh with fry'd Muſhrooms.

5. Another Way.

TAKE a Quarter of Lamb, roaſt it, and when it is near enough drudge it well with grated Bread. Into the Diſh, in which you intend to ſerve it in, put a Cullis of Veal, with Salt, Pepper, an Anchovy, the Juice of a Lemon and a few Cives. Warm it, lay in your Lamb, and ſerve it up.

6. To ſtew a Lamb's Head.

TAKE out the Brains, and make a Pudding of them; boil them, and when they are cold, cut them into bits; then mince Lamb and Beef-ſuet together, add to it ſome grated Bread, ſeaſon with Salt, Pepper, and ſweet Herbs minc'd ſmall, add four or five raw Eggs. Fill the Lamb's-Head with theſe; then ſtew it in a Stew-pan with ſome ſtrong Broth; make Balls of the remainder of your minc'd Meat.

7. To dreſs a Lamb's Head in Potage.

TAKE the Head, Feet, and Liver of a Lamb, and young Bacon, ſcald them; then boil them all together in a large Pot in ſome Broth: When they are

boil'd

boil'd and well ſeaſoned, lay your Potage a ſoaking with good Broth and Gravy, and put the Lamb's-Head in the middle: Bread the Brains, and fry them thoroughly; then put them into their Place again. Garniſh your Pottage, with the Feet, Bacon, and Livers. Thicken with a white Cullis made of Crumbread ſoak'd in good Broth, a ſcore of ſweet Almonds, and the Yolks of three hard Eggs, pounded and ſtrained; well ſoak'd and ſeaſon'd with the Juice of a Lemon. Then ſerve it up.

8. To make a Lamb Paſty.

BONE the Lamb, cut it four ſquare; lay Beef-ſuet at the Bottom of your Paſty, ſeaſon the Lamb with Salt, Pepper, minc'd Thyme, Nutmeg, Cloves, and Mace, and lay it upon the Suet, making a high Border about it; then turn over your Sheet of Paſte, cloſe it up and bake it; when it is bak'd, put in Vinegar, the Yolks of Eggs well beaten and ſome Sugar; or you may, if you pleaſe, omit the Sugar, and put in good Gravy, or the baking of the Bones in Claret.

9. To make a Lamb Pye.

CUT your Lamb into thin Slices, ſeaſon with Salt, Pepper, Cloves, Mace and Nutmeg, and you may add a little Sugar; then put them in your Pye, laying between every Layer of Meat, Marrow, Butter, Raiſins of the Sun ſton'd, Currans, Dates ſlic d, Skirrets boil'd and blanch'd; dry'd Citron, candy'd Lemon, large Mace, preſerv'd Barberries, and Slices of Lemon; make up your Pye, bake it; when it is bak'd, put White-wine, Verjuice and Sugar in a Pipkin, ſet it on the Fire, ſtir it till it begins to grow thick; then add the Yolks of three or four Eggs; pour this into your Pye with a Funnel; give it a ſhake or two, ſcrape Sugar over it, and ſerve it up.

10 Another Way.

MINCE the Fleſh of a Leg of Lamb very ſmall, with two Pounds of Beef-ſuet to three Pounds of Lamb: Seaſon them with Salt, Pepper, Thyme, and Par-

ſley ſhred ſmall. You may alſo add ſome Sugar; then take ten or twelve raw Eggs, and mince them with your Meat, and put it into your Paſte, and bake it; when bak'd, put in Lemon Juice and Sugar, and ſerve it.

11. A Lamb Pye the German Way.

CUT a Quarter of Lamb in Pieces, and lard them with ſmall Lardons of Bacon, ſeaſon'd with Salt, Pepper, Cloves, Nutmeg, and a Bay-leaf; add pounded Bacon, Cives and ſweet Herbs; put theſe into a Pye, and bake it for three Hours; then cut it open, skim off all the Fat, pour in a Ragoo of Oiſters, and ſerve it up hot for a firſt Courſe.

12. To ſoure a Side of Lamb.

BONE it, ſoak it well from the Blood, wipe it dry, and ſeaſon it with Salt, Nutmeg, and Ginger beaten, ſweet Herbs, and Lemon Peel minc'd, and Coriander Seed whole. Lay broad Slices of Lard over the Seaſoning; then roll it into a Collar, and bind it up in a Linen Cloth; put it into boiling Liquor, ſcum it well, put in Salt, Nutmeg, and Ginger ſlic'd, Fennel and Parſley Roots; when it is almoſt boil'd, put in a Quart of White-wine; when it is enough take it off; put in Slices of Lemon, the Peel of two whole ones, and a dozen Bay-leaves, and give it a boil cloſe covered.

13. Another Way.

TAKE the Bones out of a Side of Lamb, lay it to ſoak in Salt and Water; then wipe it dry; ſeaſon it with Salt, Pepper, Nutmeg, and ſavoury Herbs ſhred ſmall, and Lemon Peel. Lay this Seaſoning upon the Lamb, and broad Slices of Bacon over the Seaſoning; then roll it up into a Collar, tye it up tight in a Cloth, and boil it in Water and Salt; when it is ſcum'd, put in Fennel, Parſley Roots, Ginger ſlic'd, and Nutmeg, and when it is near boil'd enough, pour in a Quart of White-wine; when it is boil'd, put in half a dozen Bay Leaves, the Peel of a Lemon, and Slices of Lemon; then put all into a Pot, and cover it cloſe for uſe.

14. To make Lamb like Veniſon.

BONE your Lamb; then dip it in the Blood of a Pig, Sheep or Calf; then parboil it in ſmall Beer and Vinegar, one Part of the firſt, and 3 of the latter let it ſtand in it all Night: Then put in ſome Alkanet Root, or Turnſoile, and bake it with Pepper, Cloves, Mace, Claret, and Butter, and ſome Sprigs of Roſemary.

15. To fry Lamb Stones.

PARBOIL them, mince them ſmall, fry them in ſweet Butter, ſtrain them with ſome Cream, Pepper, beaten Cinnamon, and when it is ſtrained, put to it ſome grated Cheeſe; then fry them, and ſerve them up with Sugar and Roſe-water.

16. A Lamb-Stone Pye.

TAKE three young Pidgeons, three Chickens, and three Ox Palates, boil'd, blanch'd, and cut into ſmall Pieces, and bake them together; take three Veal Sweet-breads, cut in halves and parboil'd; half a ſcore Cocks-combs boild and blanch'd; three Lamb-ſtones cut in halves; the Bottoms of two Artichokes boil'd; a Pint of Oiſters parboil'd; the Marrow of two Bones, ſeaſon'd with Salt, Pepper, Nutmeg and Mace; mingle ſome Piſtaches among theſe Ingredients, and fill your Pye with them; alſo grate in ſome Yolks of hard boil'd Eggs, covering all with Butter; make it up, put in a little fair Water, and when it is bak'd drain out the Butter, and put in Butter and Gravy beaten together.

17. To dreſs Lampreys.

BLEED them, preſerve their Blood: Cleanſe them in warm Water, cut them in Pieces, ſeaſon them with Salt, Pepper, and Nutmeg; ſtew them in an earthen Pan, with White-wine, browned Butter, a Bunch of ſweet Herbs and a Bay-leaf: Then put in the Blood with fry'd Flour and Capers; garniſh with Slices of Lemon.

18. To bake Lampreys.

LET your Lampreys be ſplit, take out the Strings in the Back, and truſs them round; ſeaſon them with Salt,

Salt, Pepper, Nutmeg, and parboil them; lay a Layer of Butter at the Bottom of the Pye; then lay in the Lampreys, with ſome Onions ſlic'd; cover the whole with Butter; cloſe up your Pye, and when bak'd, fill it up with clarified Butter.

19. To bake Lampreys in Patty-pans.

LET your Lampreys be roaſted very tender, and baſted with Butter; then either hot or cold, put them into your Pans, having firſt butter'd the Bottoms, ſeaſon them with Salt, Pepper, Nutmeg, and ſavoury Herbs ſhred; put in Dates, Currans, and Slices of Lemon, and cloſe them up; when they are bak'd, moiſten them with White-wine, Butter, or Sack and Sugar.

20. To broil Lampreys.

WASH them in hot Water, to take off their Slime, and cut them in Pieces as you do Eels to broil: Melt ſome Butter, ſeaſon it with Salt, Pepper, ſavoury Herbs, Parſley and Cives ſhred; put your Pieces of Lamprey into theſe in a Sauce-pan, and ſtir them well together; take them out, drudge them with grated Bread, and put them on a Gridiron over a gentle Fire. For the Sauce, brown ſome Butter in a Sauce-pan, with a Pinch of Flour; ſhred Muſhrooms, Cives, and Parſley ſmall, put them into the Butter, with Salt, Pepper, an Anchovy, and a few Capers; moiſten it with Fiſh-broth, and thicken with a Cullis. Pour this ſame in the Diſh, and lay the Lampreys round, and ſerve it hot.

Or you may ſerve it with this Sauce. Take Oil, Vinegar, Salt, Pepper, and a little Muſtard, ſhred Parſley, an Anchovy, and a few Capers, and beat them all well together in an earthen Veſſel or Porringer; then put it into a Saucer, place it in the middle of the Diſh, and lay the Lampreys round it.

21. To fry Lampries.

BLEED them, preſerve their Blood, ſlime them, and cut them in Pieces. Fry them in clarified Butter, with a Pinch of Flour, Salt, Pepper, Nutmeg, a lit-

a little White-wine, a Bay-leaf, and a Bunch of ſweet Herbs; when theſe have been all fry'd together, put in the Blood, and a few Capers, and ſerve it up.

22. To dreſs Lampreys the Italian Way.

SKIN them, and ſeaſon them with Salt, Pepper, Ginger, Cinnamon, and Nutmeg; put them into your Paſte, either whole, or cut in Pieces; put in Raiſins, Currans, Prunes dried; Dates and Cherries, and cover all over with Butter, cloſe up your Pye and bake it. Then chop ſome ſweet Herbs, pound ſome ſweet Almonds, and boil with Grapes, Raiſins, Sugar and Verjuice, and when it is bak'd, pour in this Liquor ſtrain'd. Ice it and ſerve it up hot with White-wine, the Blood of the Lampreys, the Juice of Oranges, and Cinnamon.

23. To dreſs Lampreys with ſweet Sauce.

BLEED them, preſerve the Blood, take off their Slime, cut them in Pieces, take out the Strings out of their Backs; then toſs them up till they are brown, in Butter and a little fry'd Flour; then put in ſome red Wine, Salt, Pepper, Cinnamon, two or three ſlices of Lemon, and a little Sugar; when they are enough put in the Blood, give them a turn or two; ſo diſh it up and ſerve it.

24. To make a Lamprey Pye.

CLEANSE them from their Slime; ſet by the Blood; ſeaſon them with Salt, Pepper, beaten Cinnamon, Currans, Dates, candy'd Lemon Peel and Sugar; put them in your Pye, and when it is bak'd, pour in the Blood and a litle White-wine, and when you ſerve it up add a little Lemon Juice.

25. To make a Lark Pye.

TO a dozen of Larks, put two Penny-Manchets, a little Salt, three Eggs, a quarter of a Pint of Roſe-water, a Pound of Currans, a quarter of an Ounce of beaten Mace, a quarter of an Ounce of Cinnamon, and Nutmeg grated: Mix theſe well together, and make them into Balls as big as Walnuts, and put them in the Bellies of the Larks; lay them in the Pye, and lay

lay a Pound of Butter in Slices over them, and a Lemon ſlic'd, and half a Pound of Lemon and Citron candy'd, and a quarter of an Ounce of whole Mace; bake it; and when it is done, put in Butter on the top and ſerve it up.

26. To dreſs Larks in a Ragoo.

DRAW your Larks, put them into a Stew-pan with melted Bacon, Muſhrooms, Truffles, Capons, Livers, an Onion ſtuck with Cloves, and toſs them up; put in a little Cullis, or inſtead of that a little Flour; then put in ſome Beef, or Veal Gravy, let them ſimmer for ſome time; then beat up an Egg with ſome Cream, put into it ſome ſhred Parſley, pour this into the Stew-pan, let it have a turn or two over a Stove to thicken it; take off the Fat, ſqueeze in ſome Juice of Lemon, and ſerve it.

27. To roaſt Larks.

TRUSS them handſomly on the Back, but neither draw them, nor cut off their Feet. Lard them with ſmall Lardons, or elſe ſpit them on a wooden Skewer, with a ſmall Bard of Bacon between two; when they are near roaſted enough, drudge them with Salt powder'd fine, and fine Crumbs of Bread. When they are ready, rub the Diſh you deſign to ſerve them in with a Shalot, and ſerve them with Salt, Pepper, Verjuice, and the Juice of an Orange.

Or with a Sauce made of Claret, the Juice of two or three Oranges, and a little ſhred Ginger, ſet over the Fire a little while, and beat up with a Piece of Butter.

You may uſe the ſame Sauce for broil'd Larks, which you muſt open on the Breaſts, when you lay them on the Gridiron.

28. To make a Conſerve of Lavender Flowers.

BEAT the Flowers, while they are freſh, with three times their weight in fine Sugar, in a marble Mortar with a wooden Peſtle, and put them into a Gally-pot, and cover them cloſe for uſe.

29. To make a Lemonade.

SCRAPE Lemon Peel in Water and Sugar, put in a few Drops of Oil of Sulphur, and ſome Slices of Lemon; put in a Pound of Sugar to every Quart of Water.

30. To make Lemonade with Lime Juice.

TO three Quarts of Spring-water put in a Pint of Lime-Juice, a Pound, or Pound and half of double refin'd Sugar: When the Sugar is diſſolv'd it is done.

31. To make Lemon Cakes.

TAKE double refin'd Sugar beaten and ſifted very fine, moiſten it with the Juice of Lemons, and boil it almoſt to a Candy Height: Then drop it on Plates, and ſet it in a warm Place 'till the Cakes will ſlip off from the Plates. If you pleaſe, you may ſhred the Peel very fine, and boil with part of it; but you muſt add freſh Juice to it, or it will be too thick to drop handſomely.

32. Or thus.

TAKE a Pound of fine Sugar, wet it with four Ounces of Juice of Lemons, and four Ounces of Roſe-water, boil them up 'till they become like Sugar; then grate into them the Rind of hard Lemons, incorporate them well together; and when they are cold, put them up for uſe.

33. To keep Lemons.

TAKE ſome fine Sand, dry it well, let it be cold, then put it into an earthen Veſſel, laying a Layer of Sand, and a Layer of Lemons, putting the Stalks downwards; let them not touch one another. Then lay a Layer of Sand two or three Inches thick, and then lay another Layer of Lemons; thus do 'till you have fill'd your Veſſel; then ſet them in a cool Place, and they will keep all the Year. Oranges may be preſerv'd after the ſame manner.

34. To make Lemon Paſte.

CHUSE thoſe Lemons that have plump and well colour'd Rinds; boil them in Water, ſeaſoning the firſt

firſt Water with a handful of Salt, ſhifting them ſix times 'till they are become tender; put them into a wooden Bowl or Mortar, and beat them to a Pulp, with a Peſtle or Rolling-pin; then ſtrain them, wringing them hard through a coarſe Linen Cloth; then take ſomething above their Weight of fine Sugar, and put it to what Liquor you have ſtrain'd, and boil it almoſt to a Candy Height; then ſpread it pretty thin upon Plates, and dry it in a Stove or ſlack Oven; then turn it, and cut it out into what Forms you will.

35. To pickle Lemons.

Boil them in Water and Salt, then put them into a Pot, and fill it up with White-wine Vinegar.

36. To preſerve Lemons.

Zest your Lemons, cut your Pulp into Slips, ſlit them again in their Thickneſs, then ſcald them in Water 'till they are very ſoft; then put them into clarified Sugar newly paſs'd through the Straining-bag; when it is ready to boil, give them twenty Boilings. The next Day bring the Sugar to its ſmooth Quality, put your Lemon Slips into it, and give them ſeven or eight Boilings. The next Day boil the Sugar 'till it is pearled, and give your Lemon a covered Boiling. Let them ſtand for ſome time, and then put them into your Pots to be dry'd, as Occaſion ſerves.

37. Another Way.

Pare your Lemons thin, grate off the tops, cut a little Hole where the Stalk grows, and pick out all the Seeds, boil them three times in three ſeveral Waters 'till they are very tender. Make ſome Water boil, then put in the Lemons: Take half a Pound of Sugar to every Lemon, and a quarter of a Pint of Water to every half Pound of Sugar; boil the Syrup, ſcum it well, then put in the Lemons, and make them boil apace 'till they are very clear. Squeeze in the Juice of a Lemon, and when it has had three or

four

four Boils, put your Lemons in Pots, and when the Syrup is cool, pour it upon them.

38. To make Marmalade of Lemons.

Boil the Rinds of Lemons in ſeveral Waters 'till they are very tender; then pound them in a Mortar with their Weight of Pippins; then take as much fine Sugar as they both weigh, and allow a Pint of Water for every Pound of Sugar; boil the Water and Sugar together to a Syrup; then put in the Pulp, let it boil 'till it is clear; then ſqueeze in as much Juice of Lemon as will give it a good Reliſh; then boil it 'till you find it jelly, and put it into Pots or Glaſſes for uſe.

39. To make Syrup of Lemons.

Pare your Lemons, ſlice them thin, lay in a Baſon a Layer of Sugar beaten fine, and a Layer of Slices of Lemon, ſo continuing 'till you have laid all in; then let it ſtand all Night. The next Day pour off the Juice that runs from the Fruit through a Tiffany-ſtrainer, and put it into Glaſſes.

40 To make Lemon-water.

Pare your Lemons, and put the Peels of ten Lemons into a Quart of Canary and Brandy, of each a like Quantity; let them ſtand and infuſe for a Week or more. Squeeze out the Juice, ſtrain it through a Cloth, or rather ſilter it through a brown Paper; then take an equal Quantity of Roſe-water, and make a Syrup of it with double refin'd Sugar. Diſtil the Wine in *Balneo* to a dryneſs; mix it with the Syrup, and keep it cloſe ſtop'd for uſe.

41. To Farce Lettuce.

Take Cabbage-Lettuce, ſcald them a little, drain them; then mince the Fleſh of roaſted Capons and Chickens with boil'd Gammon, Muſhrooms and Savoury Herbs, Cives and Parſley, the Crumb of a *French* Roll ſoak'd in Cream and the Yolks of three or four Eggs; and a little ſcalded Bacon; ſeaſon all with Salt, Pepper, ſweet Herbs, and Spice. Pound all together in a Mortar; ſqueeze the Lettuce one by one, open the

the Leaves, cut out the Knob in the middle; fill the Hollow with your minc'd Meat and Seaſonings, then tye them up. Then take Slices of Bacon and Veal, and lay them in the Bottom of a Stew-pan with ſome ſlic'd Onion, cover your Pan, and ſet it over a Furnace; when it begins to ſtick, put in a little Flour, and ſtir it about with a Spoon, to brown it: Moiſten it with an equal quantity of Broth and Gravy, ſeaſon it with Salt, Pepper, Cloves, a whole Leek, Parſley, Baſil, and a Bay-leaf. Lay your farc'd Lettuces in a Stew-pan. and pour this Braiſe upon them. When they are ſtew'd enough, take them up, unbind them, drain them, and put them into the Stew-pan again, with a white Cullis. Let the Lettuces ſimmer in this, diſh them, and ſerve them for Outworks.

If you would have a brown Sauce, make uſe of the Eſſence of Ham.

You may alſo ſerve them with a Ragoo of Truffles and Muſhrooms.

42 To make a Ragoo of Lettuce.

TAKE only the Cabbages of Lettuce, ſcald them a little, then put them in cold Water, ſqueeze them well, cut them in Dice, and put them into a Sauce-pan, and let them ſimmer in Veal Gravy; then pour on them ſome Cullis, and Eſſence of Ham, and uſe them for Garniſh for Diſhes of the firſt Courſe.

Or you may ſtew them *a la Braiſe*; and when they are ſtew'd, drain them, cut them in Dice, and ſimmer them in a clear Cullis, and ſome Eſſence of Ham. Theſe Lettuces are proper to be put under a Leg of Mutton, or any Fowls dreſs'd *a la Braiſe*.

42. To roaſt a Leveret.

IN caſing your Leverets, do not cut off either their Ears, or hinder Legs; but harle one Leg through the other; cut a Hole in one Ear to contain the other; and ſpit and roaſt it; while it is roaſting, make a Sauce for it of the Liver parboil'd, with ſome Bacon and Beef-ſuet boil'd up in ſtrong Broth and Vinegar,

gar, with Thyme, Parſley, ſweet Marjoram, and winter Savoury, ſhred ſmall, and the Yolks of hard Eggs: When it is boil'd, put to it drawn Butter, Sugar, grated Nutmeg; diſh up your Leveret on this Sauce, with Slices of Lemon.

44. **To dreſs a Calf's Liver, a la Braiſe.**

LARD the Liver with Lardons high ſeaſoned: Lay thin Slices of Bacon over the Bottom of a Stew-pan, and Slices of Beef; ſeaſon them with Salt, Pepper, and Spice: Add an Onion ſlic'd, a whole Leek, Parſnips, Carots, ſome ſhred Parſley, and ſweet Herbs. Put in your Liver, and lay the ſame Seaſoning and Roots over it, that you did under it, alſo Slices of Beef and Bacon; cover the Pan, and put Fire both over and under it. Then make a Ragoo of Muſhrooms, Artichoke-Bottoms, and Aſparagus-Tops, Cocks-combs, and Veal Sweet-breads; toſs theſe up in a Sauce-pan with melted Bacon; take off the Fat, and thicken it with a Cullis of Veal and Ham. When the Liver has ſtew'd enough, diſh it, pour the Ragoo upon it, and ſerve it hot for a firſt Courſe.

You may alſo ſerve it with Slices of Ham, prepared as follows; Lay Slices of Ham in the Bottom of a Stew-pan, cover it, and ſet it over a Stove to ſweat; when it begins to ſtick to the Pan put in ſome Gravy, and when it has ſimmer'd a little, thicken it with a Cullis of Partridges, or ſome other Cullis. Lay your Liver into your *Saingaraz*, pour it on your Liver, and ſerve it hot.

Or you may ſerve your Liver with a Ragoo of Succory, or of Cucumbers, or with a haſh'd Sauce.

45. **To roaſt a Calf's Liver.**

LARD your Liver well with large Slices of Bacon, faſten it on the Spit, roaſt it at a gentle Fire, and ſerve it up with good Gravy, or a Poivrade.

46. **To dreſs a Calf's Liver in a Caul.**

TAKE off the under Skins, and ſhred the Liver very ſmall, and with it Muſhrooms, Truffles and Parſley. Roaſt two or three Onions, take off their out-

moſt Coats, pound ſix Cloves, and a dozen Coriander Seeds, and add them to the Onions, and pound them together in a Mortar; then take them out, and mix them with the Liver. Take a Pint of Cream, half a Pint of Milk, and ſeven or eight new laid Eggs, beat them together; boil them, but do not let them curdle. Shred a Pound of Suet as ſmall as you can, half melt it in a Pan, and pour it into your Eggs and Cream; then put in your Liver, and mix all well together; ſeaſon with Pepper, Salt, and ſweet Herbs, let it ſtand till it is cold. Spread a Caul over the Bottom and Sides of a Stew-pan, and put in your haſh'd Liver, Cream, and all together, fold it up in the Caul in the Shape of a Calves Liver; then turn it upſide down, lay it in a Diſh that will bear the Oven, do it over with beaten Egg, drudge it with grated Bread, and bake it in an Oven; ſerve it up hot for the firſt Courſe.

47. **To make a Pudding of a Calf's Liver.**

TAKE a Calf's Liver, cut ſome of it into ſmall Dice; mince the reſt with Hogs Fat, a third Part as much as Liver; ſeaſon them with Salt, Pepper, grated Nutmeg, Cloves and Cinnamon beaten, Cives and ſavoury Herbs; mix theſe with ſix Yolks of raw Eggs, and a Quart of Cream, or more, according as you ſee Occaſion; put them into Guts, as you do Marrow-Puddings, and boil them in White-wine with Salt, and Bay Leaves over a ſlack Fire; let them cool in the Liquor they are boil'd in, and when you uſe them, broil them and ſerve them up hot.

48. **To make a Ragoo of Livers.**

TAKE away the Galls from the Livers of Capons, or other Fowls, and blanch them in ſcalding Water; then throw them into cold; ſet a Sauce-pan on the Fire with melted Bacon, Butter, Muſhrooms, Truffles, and Morils ſlic'd; ſeaſon with Salt, Pepper, and a Faggot of ſweet Herbs, and toſs them up together; then moiſten them with Gravy, and let them ſimmer a while; when they are about half done, put in your Livers,

Livers, and let them ſtew; but let them not be done too much: Then put to them ſome Cullis of Veal and Ham, to bind them: Then take up the Livers, diſh them handſomly, pour your Garniſhing over them, and ſerve them up in Plates or little Diſhes.

49. To dreſs the Livers of any tame Fowl in a Caul.

TAKE the lean Livers of Pullets, Capons, Geeſe, Turkeys, &c. mince them with Marrow and blanch'd Bacon; Veal Sweet-breads, Muſhrooms and Truffles, the Lean of a boil'd Ham, Leeks and Parſley. When it is well minc'd, bind it up with the Yolks of Eggs. Take the Caul of a Calf or Sheep, and cut it into Pieces, according to the Size you would have them. Lay ſome of this Farce on the Piece of Caul, and a fat Liver upon it; lay Farce upon the Liver, and another Liver upon the Farce, till you have laid all. Put the Caul on a Sheet of Paper, and fry it in melted Bacon, or elſe bake them in an Oven in a Paſty Pan. When they are done, drain away the Fat, lay them in a Diſh, warm a little Gravy, ſeaſon with Salt and Pepper, and pour on them; ſqueeze in Orange Juice, and ſerve them up.

50. To dreſs Livers with Muſhrooms.

TAKE the Livers of any ſort of tame Fowls; when they are clear'd from the Galls, ſpread Bards of Bacon in the Bottom of a Baking-pan, and lay the Livers upon them; ſeaſon them, and lay Bards of Bacon; bake them in an Oven not too hot; waſh and pick ſome Muſhrooms, dry them over a Stove; then lay them in a Diſh with a little Bacon and Vinegar; then toſs up ſome Slices of Ham in melted Bacon, with a Bunch of Savoury, and a Pinch of Flour; moiſten it with ſome Veal Gravy, that is not ſalt; when the Livers and Muſhrooms are well drain'd, boil them in the ſame Sauce; take off the Fat, and ſerve them up hot.

51. To make Liver Puddings.

BOIL a Hog's Liver, dry it in an Oven; grate it, ſift it; take an equal Quantity of grated Bread, two Pound of Beef-ſuet ſhred ſmall, and ſifted through a coarſe Sieve; ſeaſon with an Ounce of Spice, Cloves, Mace, Nutmeg, and Cinnamon; put in a Pound of Currans, and two Grains of Ambergreeſe; mix all theſe well together, and pour three Pints of new Milk upon them. Let them ſtand covered for a while; then beat half a dozen Eggs with a few Spoonfuls of Orange-water, and a little Salt: Put them into the great Guts of a Hog and boil them.

52. To bake Lobſters.

BOIL your Lobſters, let them ſtand till they are cold; take the Meat out of the Shells; ſeaſon it with Salt, Pepper, Ginger, Nutmeg, and Cinnamon; then lay it in a Pye; lay over it large Mace, Dates, and Lemons ſlic'd, Yolks of hard Eggs and Barberries; cloſe it up, and bake it; when it is bak'd, liquor it with Butter, White-wine and Sugar, and Ice it, and ſerve it up hot.

53. To broil Lobſters.

LAY them when boil'd on a Gridiron; baſte them with Butter alone, or Butter and Vinegar, as you like it; let them broil leiſurely; when enough, ſerve them up, with Butter and Vinegar beat up thick, Nutmeg, and ſlic'd Lemon.

54. To butter Lobſters.

TAKE out the Meat, mince it ſmall, put it into a Stew-pan; ſet it over a Stove with ſome White-wine, Salt, and a Blade of Mace, let it ſtew gently; when it is grown very hot, put in ſome Butter and Crumbs of Bread; then warm the Shells before the Fire, and fill them with their own Meat, and ſerve them up.

55. To fry Lobſters.

TAKE a boil'd Lobſter, take out the Meat, ſlice it long ways, flour it and fry it in ſweet Butter, white and criſp; or roll it in a Batter made of Cream, Eggs, Flour and Salt, and fry it; beat ſome Butter up thick

thick, with grated Nutmeg, Claret, and the Juice of Oranges. For the Sauce, rub the Diſh with an Onion, or Shalot; lay in the Lobſter, pour on the Sauce; garniſh the Diſh with Slices of Lemon and Orange, and ſerve it up.

56. To roaſt Lobſters.

RUN a little Bird-ſpit through the Lobſters Belly; then tye them on faſt with Packthread; when they crack they are enough; lay a whole one in the middle of the Diſh, butter the reſt in their Shells, with Pepper and Lemon, and an Anchovy diſſolv'd in White-wine; mix all together and ſerve them up with Lemon and Oyſters.

57. To roaſt Lobſters alive.

TYE them on upon the Spit, baſte them with Salt and Water, and when they look red, baſte them with Butter and Salt; when they are enough, take them up and diſh them; ſet your Sauce above-mentioned in Plates round the Diſh.

58. To marinate Lobſters.

PARBOIL them, take out the Meat and lard the Tails with a ſalted Eel; then cut the Tails long-ways, and fry them in Oil; then make a Sauce with White-wine Vinegar, Salt, Pepper, Cloves, Mace, ſlic'd Ginger, Parſley, Sage, Winter-ſavoury, ſweet Marjoram, the Tops of Roſemary, and Thyme, and Bay Leaves; diſh your Fiſh, and pour your Sauce upon them, and lay on them three Lemons ſlic'd, and run it all over with Butter.

59. To make a Patty of Lobſters.

BOIL your Lobſters, and cut them into ſmall Pieces; take the ſmall Claws, and the Spawn, and beat them in a Marble Mortar; add to them a Ladle full of Broth or Gravy, with ſome of the Cruſt of a *French* Roll: Boil theſe together, ſtrain it, to the thickneſs of Cream, and put one half of it to your Lobſters, and keep the other half to be a Sauce for them, when bak'd. Put to the Lobſters a bit of Butter about the bigneſs of an Egg, ſome Salt and Pepper; put in half

an Anchovy minc'd, and ſqueeze in a Lemon; ſet this over the Fire juſt till the Butter is melted; then ſet it by to cool: Then ſheet your Tart-pan the bigneſs of your Plate with a good fine Paſte, ſuch as you uſe for Tarts. Then put in your Lobſters, and cover your Patty with a Paſte: Set it in an Oven for three quarters of an Hour, and when it is enough cut up the Lid; and draw up that half of your Sauce that you reſerv'd, with a little Butter to the thickneſs of Cream, and pour it into your Patty; ſqueeze in a little Lemon, cut the Lid in two, and lay it on the top, at about the Diſtance of two Inches one from the other, and ſerve it up hot.

60 To pickle Lobſters.

BOIL them in Vinegar, White-wine and Salt; then take them up; then put into the Liquor all ſorts of ſweet Herbs, ſome whole Cloves, Pepper, and large Mace; then put in your Lobſters again, boil them all together; put them up in a Barrel or Veſſel, that will juſt hold them, and pour the Liquor upon them, and keep them for uſe.

61. Another Way.

BOIL them in Water and Salt, till they will ſlip out of their Shells; then take the Tails out whole. Make a Pickle for them of Port-wine and Water, an equal Quantity; put in a Sprig or two of Roſemary, Thyme, Savoury, a couple of ſmall Cucumbers, Capers and whole Muſhrooms; put your Lobſters in this Pickle, and let them have a boil or two; take them out, ſet them by to cool, boil the Pickle a little more, let it ſtand till cold; then put both Lobſters and Pickle in a long Pot, and tye it up cloſe.

62. To make Lobſter Soop.

TAKE any ſort of Fiſh, either Carp, Tench, Pike, Trout, Flounders or Whitings, to the Quantity of four or five Pound, and make a Stock of it, according to the Directions given for making Cray-fiſh Soop; let your Forc'd-meat be kept as clean from Bones as you can, and make it up about the ſize of a double

French

French Roll, hollow in the middle, and open at the top; ſet it in the Oven for half an Hour, juſt before you uſe it; place this Forced-meat in the middle of the Soop; pound the Spawn of the Lobſter, and ſtrain it with your Cullis, as you are directed in the Receipt for Cray-fiſh Soop. Take the Meat out of your Lobſters, and cut it into ſquare Pieces in the Form of large Dice; put it into a Sauce-pan with a little of the Cullis, with Salt, and Pepper, give it a warm, put in a Piece of Butter, and put it into your Forc'd-meat Loaf that you placed in the middle of your Soop. Having ſoak'd your Bread, and heated your Cullis, ſqueeze in ſome Lemon, diſh it up. Garniſh with a rim of Paſte, with Slices of Lemon on the outſide, and ſerve it up.

63. To ſtew Lobſters.

PUT the Lobſter into a Stew-pan, with Vinegar, Claret, Butter, Salt, and Nutmeg; ſtew it ſomewhat dry, and then take it up, and lay it in a Diſh; pour Butter over it, and garniſh it with Slices of Lemon.

64 To make a Lobſter Pye.

TAKE a fat raw Conger, and three or four Lobſters; cut ſome of the Conger in as large ſquare Pieces as you can; then ſlice the Meat of the Lobſters Tails, and Claws in two, length ways; take the Meat out of their Bodies, and ſeaſon both with Salt, Pepper and Nutmeg; lay Butter pretty thick in the bottom of the Pye; then lay in the Slices of Conger; then a Layer of Lobſter; and ſo till you have fill'd the Pye; lay Butter on the top, cloſe it up and bake it.

65. To make a Lumber Pye.

TAKE any cold Meat, except Beef and Pork; and for every Pound of Meat, take a Pound of Suet, mince them ſmall; take uſual ſweet Herbs, ſhred them ſmall; add Salt, have an Ounce of Cloves and Mace finely beaten, and a couple of grated Nutmegs; put in half a dozen Eggs, mix theſe all well together, and

work them up into Balls, as big as Pullets Eggs. Put them into your Pye; and alſo Raiſins and Currans, a Pound of each; a quarter of a Pound of Dates ſlic'd and ſtoned; put in a Pound of Butter, and bake it. Then put a quarter of a Pound of Sugar into a quarter of a Pint of Canary, a quarter of a Pound of Butter, the Yolks of three Eggs, and half a quarter of a Pint of Verjuice; boil them all together with a little Mace, till they are of a pretty thickneſs, and when you are about to ſerve up your Pye, pour them into it.

66. To bake a Lump.

YOU may either fley your Lump, or not; cut it in two Pieces, and part it into two Pieces of a ſide; ſeaſon it with Salt, Pepper, and Nutmeg; lay it in the Pye; lay on a Bay Leaf or two, three or four Blades of Mace, and an Orange cut in ſlices, Barberries, Grapes, Gooſeberries, and Butter; cloſe it up, bake it, liquor it with beaten Butter.

67. To fry a Lump.

FLEY the Lump, ſplat him, divide him, and cut each ſide into two Pieces; ſeaſon it with Salt, Pepper, and Nutmeg; fry it in clarified Butter, made very hot; diſh it with Slices of Orange, Barberries, Grapes, Gooſeberries and Butter.

68. To roaſt a Lump.

FLEY it, and cleanſe it well on the inſide; ſeaſon it with Salt, Pepper, Mace, and Nutmeg; put an Onion and Bay-leaf into the Belly of it; roaſt it, and ſerve it up with Butter and Slices of Lemon.

69. To ſoute Lumps.

SCALD and ſcrape your Lumps very well, boil them in their Skins; then take the Tails of Lobſters, Large Oyſters, Prawns, and the Yolks of hard Eggs, and mince them together with ſweet Herbs; then add to them grated Bread, Salt, Ginger, Mace, Cloves, and Nutmeg; and (if you pleaſe) an Anchovy for every Lump; put theſe into the Bellies of the Lumps, and boil them in Vinegar, White-wine, Water, and Salt;

Salt; ſerve them to the Table with ſome of the Liquor.

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1. To make Macaroons.

BLANCH two Pound of Almonds in ſcalding Water, put to them a Pound and half of ſearſed Loaf-ſugar, pound them in a Stone-mortar with the Whites of eight Eggs, and a little Roſe-water, beat them 'till they be ſomething thicker than Batter for Fritters. Then drop them on Wafers, and bake them on Sheets of Tin.

2. Another Way.

TAKE two Pound of Almonds, blanch them, and beat them in a Mortar with Orange-flower or Roſe-water, add to them two Pound of fine Sugar, and the Whites of ſix Eggs beat to a Froth; put theſe to the Almonds, and pound them together well in a Mortar; then put them into a Preſerving-pan, make them ſcalding hot, then drop them on Wafer Papers, or Sheets of Tin, and bake them.

3. Do thus.

BEAT a Pound of blanch'd Almonds, with a Pound of fine Sugar, and a little Roſe-water in a Mortar; add a little Flour; then put them in a Pewter-diſh, ſet it over a Chaffing-diſh of Coals; keeping it ſtirring 'till it comes clear from the Diſh; add a Grain of Muſk, lay them on butter'd Papers cut longiſh; ice them over with Loaf-ſugar, and bake them.

4. To dreſs Mackarel.

GUT and waſh your Mackarel, then either ſlit or gaſh them down the Back, that they may take the Seaſoning, then lay them a while in Oil, Salt, Pepper and Fennel; then wrap them up in the Fennel, lay them upon a Gridiron, and broil them. Make a Sauce for them, of clarified Butter, ſweet Herbs ſhred

ſmall

ſmall, Salt, Nutmeg, Gooſeberries, Fennel, a little Vinegar and Capers.

Or you may ſerve them up with clarify'd Butter, Salt, Pepper, a little Vinegar, and fry'd Parſley.

They may alſo be ſerv'd in a Soop, being firſt fry'd in clarify'd Butter, and then ſet a ſimmering in good Fiſh-broth, or Broth of Herbs. Garniſh with a Ragoo of Muſhrooms, and ſome Capers.

5. To fry Maids.

SKIN them, put them into boiling Water, ſeaſoned with Salt, let them lye a while, dry them with a Cloth, flour them; beat the Yolks of half a ſcore Eggs, and the Whites of four, with a little Canary, Flour, Salt, Ginger, Nutmeg, and a little Parſley boil'd green, and minced ſmall, beat them 'till the Batter is pretty thick. Put clarified Butter into a Frying-pan, make it hot, dip your Maids in the Batter, and fry them brown and criſp; diſh them; let the Sauce be Butter, Vinegar, the Livers of the Fiſh, and Nutmeg beaten together: Fry a goood Quantity of Parſley criſp and green, and ſtrew all over the Fiſh.

6. To make Mallow-ſtalks paſs for green Peas.

PEEL the Stalks, and cut them in the form of Peas, boil them in a Skillet with Pepper ty'd up in a Rag, boil them with a quick Fire, drain them in a Cullender, and dreſs them like Peas, with Butter, Pepper, and Salt: They taſte ſo much like green Peas, that they are call'd *March* Peas, and ſome at eating them have taken them for ſuch.

7. To pickle the Stalks of Marſh-mallows.

GATHER them about the latter end of *March*, peel off the outward Peel; put them into boiling Water ſeaſoned with Salt, let them have half a dozen Walms, take them up, drain them, let them ſtand to cool; make a Pickle of ſtale Beer, Vinegar, Salt, and groſs Pepper, and put them into it.

8. To make March-pane.

TAKE Almonds, ſcald them, then put them into cold Water, drain them, wipe them, then pound them in

in a Marble Mortar, moiſten them frequently with the White of an Egg to keep them from oiling. In the mean time take half the Weight of your Almond-paſte, in clarified Sugar, boil it 'till it become feathered, then put in your Almonds by handfuls, ſtir it well with a Spatula, that it do not ſtick to the Pan. Paſs the back of your Hand over it, and if it ſtick not to it, it is enough; then lay it upon powder'd Sugar, and let it cool; then roll out the Paſte into pieces of a convenient Thickneſs, make them into what forms you pleaſe, either round, long, oval, or jagged, in the ſhape of an Heart, lay them on ſheets of Paper, in order to be bak'd in an Oven, then they are to be turn'd and ic'd over, and ſet into the Oven again.

9. **To make March-pane gilded and garniſhed.**

BLANCH your Almonds, pound them in a Mortar with a little Roſe-water; ſift Sugar very fine, mingle them well 'till they become a Paſte: Then roll it out flat, cover it with white Paper; make Impreſſions round it with a marking Iron us'd in Paſtry, then take off your Paper; then beat up the Whites of Eggs with Roſe-water and Sugar, and ice it over, bake it; and when it is drawn, garniſh it with Comfits; then take Leaves of Gold, cut them into divers Forms, waſh your March-pane over with Gum-water, and lay on your Leaf-gold.

10. **To make ic'd March-panes.**

WHEN the March-panes of any ſort or form are bak'd and coloured on one ſide, cut them off from the Paper, and ice the under-ſide as follows.

Take Orange-flower-water, or any other ſweet Water, or any Juices or Marmalades, and mix them by degrees with Sugar finely powdered, tempering them well together 'till they are of the Conſiſtence of a Pap. Then ſpread this Ice with a Knife upon the March-panes, put them upon Paper with the Oven-lid, and ſome Fire on the top

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to make the Ice congulate; then put them up in Boxes for uſe.

11. To make Royal Watch-paſte.

BLANCH and pound your Almonds, moiſtening them with Orange-flower-water, and the White of an Egg, draw out your Paſte, and dry it in a Baſon with powder'd Sugar 'till it is become a pliable Paſte; roll it out the thickneſs of a Finger, then cut it into Lengths fit to make Rings or Wreaths about your Finger, turn it round your Finger, and make Wreaths of it, then cloſe the two Ends ſo that they may be ſeparated again; mix a ſpoonful of Marmalade of Apricocks with the White of an Egg, dip the Rings into it, roll them up in powder'd Sugar; and if they take up too much Sugar, blow it off. Lay them on white Paper, and bake them in a Campaign Oven with Fire at top and bottom; becauſe they are ic'd on both ſides at the ſame Inſtant. Then there will riſe in the middle a ſort of a Puff in the form of a Coronet, to adorn while you are dreſſing them, put upon the void ſpaces of theſe Rings a ſmall round Pellet of ſome Paſte, or a ſmall Grain of ſome Fruit, ſuch as Rasberry, Cherry, or the like.

12. Marinades.

MARINADES are ſorts of Sauces or Pickles, in which certain things are ſteep'd, the Taſte of which we would have heighten'd and render'd more agreeable to the Palate. Many things are marinated either to make Diſhes of them, or to garniſh other Diſhes. Thus a Fricaſſy of Chickens is uſually garniſh'd with other marinated Chickens; and ſo a roaſted Loin, or a farc'd Breaſt of Veal is garniſh'd with a Marinade of Veal. And ſo Pidgeons, Partridges, &c. which Marinades you will find in their Places.

13. To make a Conſerve of Marjoram.

TAKE the tops and tendereſt part of ſweet Marjoram, bruiſe it well in a wooden Mortar or Bowl; take double the Weight of fine Sugar, boil it with

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Marjoram-water 'till it is as thick as Syrup, then put in your beaten Marjoram.

14. To make a Conſerve of Marigolds.

TAKE four Ounces of Marigold-flowers, Confection of Hyacinth and Kermes, of each four Drams, the Powder of Pearl two Ounces, and as much Syrup of Citron as will make them into a Conſerve, mixing and bruiſing them well together with refin'd Sugar.

15. To make Marrow Paſties.

SHRED ſome Apples with ſome Marrow; add a little Sugar to them, make them up in a Puff-Paſte, and fry them with freſh Butter clarified; when they are fry'd, ſtrew ſome Sugar over them, and ſerve them up.

16. Another Way.

TAKE three Marrow-bones, a little Thyme, Winter-ſavoury, and ſweet Marjoram, the Yolks of three Eggs, a quarter of a Pound of Sugar, a quarter of a Pound of Currans, a little Roſe-water and ſome Nutmeg, work all theſe well together, and put them into a Paſty of Puff-paſte, and fry them with Lard or try'd Sewet.

17. To make Marrow Pyes.

MINCE Veal with Beef-ſewet, ſeaſon it with Salt, Pepper, and Nutmeg, put to them Aſparagus tops cut the Length of an Inch and half, or two Inches, boiled, Veal Sweet-breads cut ſmall, and the Yolks of hard Eggs cut into quarters, Artichokes or Potatoes, quarter'd Cheſnuts, and interlarded Bacon; mingle all theſe with Marrow, fill your Pyes, and bake them, and liquor them with beaten Butter.

18. To make Marrow Puddings.

CUT two *French* Rolls into Slices, and take a quarter of a Pound of coarſe Bisket, put into a Sauce-pan a Quart of Milk, ſet it over the Fire, make it Blood-warm, and pour it upon your Bread, cover it cloſe, and let it ſoak 'till it is cold; then rub it through a Cullender, mince half a Pound of Marrow, and put

to

to it three Eggs well beaten and ſtrained, then mix all together; ſweeten with Sugar; add a little Salt, and a ſpoonful or two of Roſe-water, ſcrape in a little Nutmeg, put in two Ounces of Almonds well pounded; mix all theſe well together, put them into Guts, and tye them up; but do not fill them too full: Boil them in Water for a quarter of an Hour, turning them with a Skimmer; lay them in a Cullender to cool: When you uſe them, put them into a pan with a little Butter, and fry them as yel-yellow as Gold, or you may ſet them in the Mouth of an Oven. Theſe are proper to garniſh a boil'd Pudding, or Fricaſſy of Chickens for the firſt Courſe, or you may ſerve them in little Diſhes or Plates for the ſecond Courſe.

19. To make a Marrow-Tart.

CUT your Marrow into ſmall Dice, then mince the Yolks of hard Eggs with Pippins, alſo mince ſome Orange-peel and Cordicitron very ſmall, add a little Cinnamon, ſome Sugar, and a little Salt. Mix all theſe well together, then ſqueeze in the Juice of a Lemon, and fill your Tart-pans with this Mixture.

20. Another Way.

TAKE three Marrow-bones, a little Thyme, Winter-ſavoury, and ſweet Marjoram, the Yolks of three Eggs, a quarter of a Pound of Currans, a little Roſe-water and ſome Nutmeg, work all theſe well together, and put them into a Paſty of Puff-paſte, and fry them with Lard or try'd Sewet.

21. To make a Roſa Solis of Marrow.

TAKE Marrow, and firſt cut it into ſmall ſquare Pieces, then mince it ſmall with an equal Quantity of Pippins, and the Yolks of hard boil'd Eggs half that Quantity; then mince the Rind of half a Lemon very ſmall, and a little Cordicitron; add to this a little Cream or Milk, ſome Sugar, Nutmeg, and Salt. Mix all theſe well together, and of it make Petty Patteys, or Tarts, as you pleaſe.

22. To

22. To make a Pattelot of Fiſh.

TAKE what Fiſh you can get, that you think proper, Carp, Barbel, Eel, Pike, Tench, &c. Gut them, ſcale them, cut them in pieces, put them into a Stew-pan, with Muſhrooms and Truffles, ſome Bay-leaves, Parſley and Cives, an Onion ſtuck with Cloves, and a little Baſil. Seaſon theſe with Salt and Pepper; then put in Fiſh-broth, or Juice of Onion, and a little White-wine, juſt as much as will cover the Fiſh. Then ſet them over a Stove with a quick Fire, and when the Liquor is half waſted, brown ſome Butter in a Sauce-pan with a little Flour; and pour the Liquor out of your Stew-pan into the Sauce-pan, mix them both together; then pour them back to your Fiſh, &c. into the Stew-pan, and let them ſtew together till they are enough. Then pour into it ſome Cray-fiſh Cullis, or other Meager-Cullis, diſh it and ſerve it warm for the firſt Courſe.

23 To make Mead.

TAKE two Quarts of Honey, three Gallons of Water, mix them well together; then boil them for an Hour, ſcum off none but the brown Scum, and ſtir in the white Scum. Then take it off the Fire; ſet it by till it is but juſt blood-warm. Then toaſt a Cruſt of Bread very well on both ſides, and ſpread it over with new Yeaſt, and drudge it with Flour; put this into your Mead, turn a wooden Bowl over it, and let it ſtand to work for a Day or two. If you will make your Mead ſtronger, you may abate as much of the Water as you pleaſe. And if you bruiſe a little Galingal, and boil in it, or hang it in your Veſſel in a Bag, it will give it a pleaſant taſte.

24. Another Way.

SET three Gallons of Water on the Fire, put in Baum, Lemon Thyme, ſweet Marjoram and Roſemary, let them boil ſome time; then put in five or ſix Handfuls of Borrage and Bugloſs; when they have boil'd a little take them off, ſtrain them, and ſet the Liquor by to ſettle for a Night. Then to every Gal-

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lon of Liquor add three Pound of Honey; put them on the Fire, boil them, ſcumming them as long as any Scum riſes. Then take thirty Cloves, two Ounces of Nutmegs, and ſix Ounces of Ginger; beat them, put them in a Bag, and boil them in the Liquor, a little before you take it off the Fire. Then empty it into a Veſſel; put to it a Pint and half of Ale Yeaſt, lay a Sheet over it, and a Blanket upon that. Let it work ſufficiently; then tun it, hang the Bag of Spice in the Cask, ſtop it up cloſe for ſix or ſeven Weeks; then bottle it off with ſome Sugar.

25. **To make white Mead.**

PUT a Handful of Thyme, Roſemary, ſweet Briar, Eye-bright, Wood-betony, Scabious, *Roman* Wormwood and Agrimony, of each a like Quantity; a ſteep for twenty-four Hours in a wooden Bowl, uncovered; then boil them in another Water, till it be very high coloured; then change the Water, and boil them till it is coloured green, and as long as any greenneſs remains; then ſet it by for twenty-four Hours more; then ſtrain the Liquor from the Herbs, and put a Pound of Honey to every two Quarts of the Liquor; and when it will bear an Egg to three Pence breadth above the Water, work it together till the Honey is all diſſolv'd; then let it ſettle for a Night; the next Day boil it with the Shells and Whites of half a dozen Eggs; then ſtrain it; ſet it by to cool; then put it up into the Cask. Then bruiſe Cinnamon, Nutmegs, Cloves and Mace, and put them in a Bag, and hang them in the Cask, and ſtop it up.

If you would have it fit to drink in a little time, beat together the Whites of three or four Eggs; add to them a Spoonful of Yeaſt, and two Spoonfuls of Flour, and put them into the Cask; then temper ſome Clay with Bay-ſalt, and ſtop it up cloſe.

26. **To make ſtrong Mead another way.**

TAKE ſix Gallons of Water, put to it twenty-ſeven, or thirty Pound of Honey; beat the Whites of half

half a dozen Eggs, and ſtir them into the Water and Honey, till it be all melted; then boil it for an Hour and a half, ſcumming it well; you may, if you pleaſe, put in a Sprig of Roſemary, while it is boiling: Let it ſtand till it is cold, make a Toaſt, ſpread it with Yeaſt, and ſet it a working; when it has done tun it up; put into a Muſlin Rag four Races of Ginger, a Nutmeg; and Cloves and Mace, of each the weight of the Nutmeg, all beaten; hang this in the Veſſel; put in alſo the Peel of three Lemons, and when it has done working, ſtop it up, and let it ſtand for ſix Months.

27. To preſerve Medlars.

SCALD your Medlars in fair Water, till you can eaſily take off the Skin; then take out the Stones at the Head, and put a Pound of double refin'd Sugar, and a Pint of Tent to each Pound of Medlars, boil them all together till the Liquor is become a Syrup; then put them up for uſe.

28. Dr thus

TAKE Medlars when they are indifferently ripe, ſcald the faireſt of them, till you can eaſily take off the Skin; take out the Stones at the Head; then for as many Pounds of Medlars as you have, put ſo many Pounds of fine Sugar into the Liquor to diſſolve, ſet them over the Fire, till it becomes ropy; then take them off, and put them into Pots. Cover them cloſe for uſe.

29. To make a Medlar Tart.

TAKE rotten Medlars, ſtrain them, and ſet them over a Chaffing-diſh of Coals, ſeaſon them with Sugar; add to them the Yolks of Eggs, Cinnamon and Ginger; let it boil a little, and lay it in a cut Tart, and when it is baked, ſcrape ſome Sugar over it.

30. To make a Mermaid Pye.

SCALD a Pig, bone it; then dry it well with a a Cloth; ſeaſon it with Salt, Pepper, and Nutmeg beaten, and ſhred Sage. Then take a couple of Neats Tongues, boil'd, cold and dry'd, and cut them in long ſlices, about the thickneſs of Half a Crown; then

lay one quarter of your Pig in your Pye, and lay ſlices of Tongue upon it; then lay on another quarter, and more Tongue, and ſo on till you have put in all the four Quarters; then cover them with Slices of Bacon, and put in Butter and bake it; when it is bak'd, fill it up with freſh Butter. It is to be eaten cold.

31. To make Metheglin.

TAKE fifteen Gallons of Water; put in Thyme, Savoury, Baum, Hops, Bay-Leaves, Ginger and Orris Roots bruis'd, of each two Ounces; let them ſimmer for two Hours, but not boil; ſtrain the Liquor from the Herbs and Spice, and put to it five Gallons of Honey; boil them gently, ſcum it well, as long as any will riſe; eſpecially, the lateral black Scum; put the Liquor into a Tub, let it ſtand two Days; then put to it half a Pint of new Ale-yeaſt, ſtir them together, and let them ſtand to work a Day or two: Then fleet off the Yeaſt, and ſtir it again; then let it ſtand another Day, and ſcum off the Yeaſt again, and then put it into your Cask; ſet it into a Cellar, and cover the Cask lightly; as it works over, fill it with the ſame again, and when it has made an end of working, ſtop it up cloſe. But let there be a Vent-hole by the Bung to give it vent now and then.

Some, when they have boil'd the Water and Honey, clarify it with the Shells and Whites of Eggs, beaten together; then ſtrain it and cool it, and afterwards work it up with the White of an Egg to each Gallon, and two Spoonfuls of Yeaſt beat all together, ſtirring it once an Hour; and the next Day they add the Whites of two Eggs, and two Spoonfuls of Wheat-meal beaten together, and then put it up in a Cask, and hang in it a Bag of Ginger, Cloves and Cinnamon, and when it has done working, then ſtop it cloſe up.

32. Another Way.

TAKE Sage, Baum, ſweet Marjoram, Roſemary, and Saſſafras, of each a like Quantity, and a Handful of all together to each Gallon of Water; boil all

theſe

theſe in Spring-water, then ſet it by all Night to ſettle; then ſtrain it; put in your Honey and ſet in on the Fire. Then beat the Whites of Eggs, twenty or thirty, according to your Quantity of Metheglin well, and when it boils pour in half, let it boil apace; then ſcum it, and when you have done, take it off the Fire, and pour it into earthen Veſſels to cool; when it is cold, put four or five Spoonfuls of new Ale-yeaſt to it; ſtir it together, and ſcum it every Day with a Bunch of Feathers, till it has done working; then tun it up. A Canary Cask is the beſt, if you have ſuch a one, and add a Quart of Canary to every Gallon of Metheglin, or elſe a Pint of *Aqua-Vitæ*, two or three Peels of Lemons and Oranges, and a quarter of a Pound of ſlic'd Ginger in a Bag.

33. To make white Metheglin.

TAKE ſix Gallons of Spring-water, Sage, Thyme, Savoury, and Roſemary-leaves, of each an Handful; an Ounce and half of *Jamaica* Pepper bruis'd, Coriander and Carraway Seeds bruis'd, of each an Ounce; Cinnamon, Winter-Cinnamon, Nutmegs, Cloves, and Mace bruis'd, of each half an Ounce: Put all theſe in a Net-bag, and into the Water, and keep it ſimmering for three Hours, but keep it from boiling. Then add ſo much Honey, that an Egg will ſwim at the top; let them have a boil or two; then take it off and ſet it by to cool; before it is quite cold, put a quarter of a Pint of new Ale-yeaſt, and let it ſtand to work till the Yeaſt begins to fall; then take out the Bag of Spices, and put it up in your Cask, and let it not be ſtopt till the Yeaſt has done riſing; fill it up daily with the ſame Liquor, and hang in it Winter's-Cinnamon, Nutmeg, Cloves and Mace bruiſed, of each an Ounce. Then ſtop it up till it is fine, and then bottle it.

34. To make a Ragoo of Milts for Fiſh-Days.

BLANCH the Milts of Fiſh in boiling Water, and throw them into cold; put a little Butter into a Sauce-pan, and a Pinch of Flour, and brown it;

then put in ſome Muſhrooms and Truffles-ſlic'd, and toſs them up over a Fire; put in Fiſh-broth, ſeaſoned with Salt, Pepper, and a Faggot of ſweet Herbs; and ſet them a ſimmering over a ſlack Fire; when they are enough, clear off all the Fat, put in the Milts, and put in ſome Cullis of Cray-fiſh, or ſome other Meagre-Cullis to bind your Ragoo, and ſerve it in little Diſhes.

35. To make a Ragoo of Milts for Fleſh-Days.

AFTER you have blanch'd your Milts of Fiſh, as before, and thrown them into cold Water; ſet on a Sauce-pan with a little melted Bacon, ſome ſmall Muſhrooms, and Truffles ſlic'd, and a Faggot of ſavoury Herbs, with Salt and Pepper; toſs them up over a Stove, put in ſome Veal-gravy to moiſten them, and ſet them a ſimmering over a gentle Fire: When they are enough, clear off all the Fat, and put in ſome Cullis of Veal and Ham to thicken your Ragoo; then put in your Milts of Fiſh, and let them ſimmer a while over a ſlack Fire, When they are enough, ſerve them on little Diſhes or Plates.

36. To make Syrup of Mint.

TAKE a Quart of the Syrup of Quinces, before they are full ripe; Juice of Mint two Quarts; of the Juice of Pomegranates a Pint; an Ounce of red Roſes; ſteep them twenty-four Hours in the Juices; then boil it till it is half waſted, ſtrain out the remainder, and make it into a Syrup with double refin'd Sugar.

37. To make Mint-water.

TAKE a good Quantity of Mint, Penny-royal, and Balm; ſteep them in Canary, or the Lees of it for twenty-four Hours; ſtop them up cloſe, and ſtir them now and then. Diſtil them in an Alembick with a quick Fire, ſweetening it with Sugar in your Receiver.

38. To make a Monaſtick.

TAKE a Quart of Rice, and two Quarts of good Gravy, ſet it a pretty height from the Fire, let it ſtew gently, but not boil; then put in a Faggot of ſweet Herbs,

Herbs, and an Onion ſtuck with Cloves; then fill the Belly of a fat Pullet with forc'd-meat and Oyſters, and put that into the Gravy, and half a Pound of Bacon, and ſome forc'd-meat Balls; let all theſe ſtew together till they be tender, and of the thickneſs of a Haſty-Pudding; in the mean time fry ſome forc'd-meat Balls; then beat the Yolks of three Eggs, with about a quarter of a Pound of Butter rolled up in Flour, with the Juice of Lemon; ſhake all theſe well together, take up your Stew, put it in a Diſh, lay the Pullet in the middle, and the Bacon and forc'd-meat Balls round it. Garniſh the Brims of the Diſh with grated Bread and Lemon, and ſo ſerve it.

39. To make Morello Wine.

TAKE twenty-four Pound of Morello Cherries, pull off the Stalks, and bruiſe them, ſo that the Stones may be broken; preſs out the Juice, and put it to nine or ten Gallons of White-wine; put the Skins and Stones in a Bag, and let them be hung in the Cask, ſo as not to touch the bottom of it, and let it ſtand for a Month or more; you may alſo put in Spices if you pleaſe, but the Wine will be very pleaſant without them.

40. Morils,

ARE a ſort of red Muſhrooms, which are ordered as Muſhrooms are, which ſee.

41. Morils fry'd

CUT them long-ways, and boil them in a ſmall Quantity of good Broth, over a ſlow Fire. When the Broth is pretty much waſted, flour them, and fry them in Lard. In the mean time make a Sauce of the Broth, ſeaſoning it with Salt and Nutmeg; pour this in the Diſh, lay your Morils upon it, add Mutton-gravy and Lemon Juice.

42. To farce Morils.

TAKE Morils of a middle ſize, take off the Stalks, and put them in Water to ſoak, to cleanſe them from the Grit. Then to make your Farce, take the Breaſt of a Fowl, ſome boil'd Ham, Muſhrooms, a little

blanch'd Bacon and Beef-ſuet, the Crum of a *French* Roll ſoak'd in Cream, the Yolks of a couple of Eggs, ſome Parſley and Cives ſhred. Mince theſe all together, pound them in a Mortar ,and ſtuff the Morils therewith on the ſide of the Stalk. Then lay Bards of Bacon in the Bottom of a Tart-pan, and take thin ſlices of Veal, ſeaſon them with Salt, Pepper, Spice of all ſorts, a ſlic'd Onion, and ſweet Herbs, and then lay them on your Slices of Bacon; upon theſe lay your farced Morils; then cover them with more ſlices of Veal, ſeaſoned as before, and them with Bards of Bacon; and then either ſtew them *a la braiſe* i. e. with Fire over and under them, or elſe bake them in an Oven. When they are done lay them in a Diſh to drain, one by one. Then put ſome Eſſence of Ham, lay your Morils upon that, and ſerve them up.

43. Morils in a Ragoo.

CUT your Morils long-ways, and waſh them well; then fry them brown with Butter or Lard; then put to them a little Broth ſeaſon'd with Salt, Nutmeg, Cives, Parſley, and Chervil chopt very ſmall: Put them in a Stew-pan to Soak. Serve them up to Table with a ſhort Sauce and Lemon Juice.

44. Another Way.

PICK the Stalks off your Morils, cut them in two, waſh them well in ſeveral Waters: Put them into a Sauce-pan with Butter, Salt, Pepper, a little ſhred Parſley, and a Faggot of ſavoury Herbs; ſet them on the Fire, and toſs them up: Put in ſome Fiſh-broth, to moiſten them, and ſet them a ſimmering over a gentle Fire. Beat up the Yolks of Eggs with Cream, and put them in to thicken the Ragoo. Serve them up in little Diſhes or Plates. This is proper for Fiſh Days.

45. To make Poſſets of divers Colours.

TO make white Moſs, ſteep Gum-dragant in fair Water, with Lemon Juice, and ſtrain it through a Linen-cloth; then take as much double refin'd Sugar, powdered and ſifted through a fine Sieve, as will work

it

it up to a white Paſte, temper them, and beat them well together in a Mortar.

If you would make a red Moſs, beat ſome prepared Cochineal in your Gum-water.

To make a blew Moſs, or a violet coloured Moſs, mix Indigo and Orris with the Gum.

To make yellow Moſs, uſe Saffron or Gumbooge.

To make green Moſs, take the Juice of Beet-leaves, ſcalded a little over the Fire.

To make marbled Moſs, take a Piece of each of theſe Moſſes, and lay them one after another on a Sieve, and preſs them through with a Spoon; and ſo certain little Rocks will be formed, which will appear marbled, and of thoſe different Colours.

46. To preſerve Mulberries.

TAKE ſix Pound of Mulberries, and the ſame weight of Sugar, with ſome of the Juice of Mulberries, ſtir them together; then put in your Mulberries and boil them; then take your Mulberries out; but let the Syrup boil a while longer; then take it off, and put your Mulberries in a Pot, and pour the Syrup to them.

47. To preſerve Mulberries dry.

TAKE thoſe that are not over ripe, but rather greeniſh and tart; having as much Sugar as Fruit ready blown, and melted with the Juice of Mulberries to clarify it, put your Mulberries into it, cover your preſerving Pan, and let them boil a little; then take off the Pan and ſcum it, and let it ſtand in the Stove till the next Day; then take them out of the Stove, let them ſtand to cool, drain the Syrup from them, and dreſs them on Slates ſtrew'd with Sugar, in order to be dry'd in the Stove; then they muſt be turn'd upon Stoves, and when they are thoroughly dry put them up in Boxes.

48. To make Mulberry Wine.

GATHER your Mulberries when they are thorough ripe, pick off the Stalks, and preſs out the Juice with a Hair Bag in a Preſs, put it into a Fat, and let it

ſtand to work, leaving the Cask; when it has work'd pretty well, put it into a Cask, but do not fill it by half a Foot or a Foot, and when the Fury of the Working is over, at about twelve or fifteen Days, repleniſh it with other Mulberry Wine; this is often to be repeated as it works, for new Wine will waſte and ſpend it ſelf till it is perfected; during the time of its Working it muſt be kept as warm as you can, by keeping out northerly or cold Winds, leaſt they cauſe it to be prick'd or turn'd acid: About the End of *March* you may ſtop up the Veſſel for good and all,

Some, when they have preſs'd it, put the Murc or Preſſings into the Juice for about two Days, to heighten the Tincture or Colour.

Some, when they ſtop it up for good and all, roll the Cask about to mix it with the Lees, and when it is grown fine rack it off.

49. To bake Mullets.

SCALE, draw, waſh and dry your Mullets, then lard them with ſalted Eel, ſeaſon them, and make a Pudding for them with grated Bread, freſh Eel minc'd, and ſweet Herbs, Salt, Nutmeg, the Yolks of hard Eggs and Anchovies minc'd ſmall; put this into the Bellies of the Mullets if you keep them whole, or elſe cut them in four Pieces, and ſeaſon them with Pepper, Ginger and Nutmeg, and lay them in your Pye, and make Balls of your Farce, and lay them upon the Pieces of Mullet; then lay on alſo Prawns or Cockles, Capers, Yolks of Eggs minc'd, large Mace, Butter and Barberries, and cloſe up your Pye; when it is bak'd cut up the Lid, and ſtick it full of Lozenges, Cuts of Paſte, or other Garniſhes, fill it up with beaten Butter, and garniſh it with Slices of Lemon.

50. To boil Mullets.

LAY by the Roes and Livers, and boil the Fiſh; then take it up, pour out the greateſt Part of the Water, then put into the reſt a Pint of Claret, ſome Salt and Vinegar, and a couple of Onions ſlic'd, a Bunch of Winter Savoury, Marjoram and Thyme, ſome ſlic'd Nutmeg,

broken

broken Mace, and the Juice of a Lemon; let all theſe boil well together, put in the Fiſh, and when it taſtes ſtrong of the Ingredients put in two or three Anchovies, and ſerve it up garniſhed with ſtew'd Oyſters.

51. To broil Mullets.

SCALE them, gut them, gaſh their Sides, dip them in melted Butter, and broil them; for the Sauce, take clarified Butter, fry'd Flour, Salt, Pepper, Nutmeg, a Faggot of ſweet Herbs, Slices of Lemon and Capers, with the Juice of Orange or Verjuice.

52. To fry Mullets.

SCALE them, gut them, gaſh them on the Sides, then fry them in clarified Butter; make a Sauce of the Butter in which they are fry'd, with the Juice of Orange, Capers, Anchovies and Nutmeg; rub the Diſh with a Clove of Garlick or Shalot, and ſerve them up.

53. To make Mum.

TAKE thirty two Gallons of Water, boil it till a third Part is waſted, brew it according to Art, with three Buſhels and a half of Malt, half a Buſhel of Ground Beans, and half a Buſhel of Oatmeal; when you put it into your Cask, do not fill it too full, and when it begins to work, put in a Pound and half of the inner Rind of Fir, half a Pound of Tops of Fir and Birch [inſtead of the inward Rind and Tops of Fir, our *Engliſh* Mum-makers uſe Cardamums, Saſſafras and Ginger, the Rind of Walnut-tree, Elecampane-root, and red Sanders; others add *Alexander* Water-creſſes, Brooklime, and Horſe-rediſh Root raſp'd] Avens, Betony, Burnet, Marjoram, Mother of Thyme, Penny-royal of each a ſmall handful, Elder-flowers a handful, of Roſa Solis a handful, of Carduus Benedictus a handful and a half, of Barberries bruis'd half an Ounce, of Cardamums bruis'd an Ounce and half; all theſe Ingredients are to be put in when the Liquor has wrought a while, and after they are in, let it work over the Veſſel as little as may be; when it has done working, fill up the Cask, and put into it five new laid Eggs, not broken

nor

nor crack'd, ſtop it cloſe, and it will be fit to drink in two Years.

54. To bake Muſcles.

FIRST parboil the Muſcles, then take out the Fiſh, and waſh them very clean in the Water they were boil'd in, and a little White-wine, mince them ſmall with the Yolks of Eggs, ſeaſon them with Salt, Pepper and Nutmeg, and ſqueeze in the Juice of a *Sevil* Orange, or two; then put them in your Paſte, cloſe them up and bake them; when bak'd, liquor with Butter, White-wine, and garniſh with Slices of Orange.

55. To fry Muſcles.

PUT them into a Pot that has as much boiling Water as will cover them; when they are ſcalded, take off their Beards, and waſh them in warm Water, dry them with a Cloth and Flour them; fry them criſp, beat up ſome Butter with the Juice of Lemon, fry ſome Parſley criſp and green, ſtrew it over them, pour the Butter upon them, and ſerve them up.

56. To make a Ragoo of Muſcles.

WASH them, and ſcrape them very clean, then put into a Sauce-pan freſh Butter, ſeaſon it with Salt, Pepper, Cives, and Vinegar, Parſley, and Chippings of Bread, ſo toſs them up, and ſerve them hot.

57. To ſtew Muſcles.

WASH them clean, boil them in Beer and Salt, then take them out of the Shells, take off their Beards, cleanſe them from Gravel, then fry them in Butter, pour the Butter out, and put into their own Liquor a piece of freſh Butter, a little White-wine, Salt, ſlic'd Orange, the Yolks of three or four Eggs, and ſome ſweet Herbs ſhred ſmall, give all theſe a Walm or two in a Sauce-pan, and ſerve them up in Scollop-ſhells.

58. To bake Muſhrooms.

LET the Muſhrooms be put into a Tart-pan with Butter or Bacon, ſeaſon them with Salt, Pepper, and Nutmeg, ſome whole Cives, and Parſley ſhred very ſmall; ſet them in an Oven, and bake them 'till they are very brown, and ſerve them hot.

59. To

59. To farce Muſhrooms.

MAKE a Farce with Veal, or the Breaſt of a Pullet, Bacon, Beef-marrow, and the Crumb of a *French* Roll ſoak'd in Cream, and the Yolks of a couple of Eggs, ſeaſon'd with Salt, Pepper, and Nutmeg. Let the Muſhrooms be well pick'd, and the Stalks pull'd off; then farce them with this Farce, and put them into a Tart-pan, then ſet them into an Oven, and bake them; when they are done, diſh them, pour to them ſome Beef-Gravy, and ſerve them up.

If it be for a Faſt-day, you muſt make your Farce of the Fleſh of Fiſh, and bake them as before, and put the Juice of Muſhrooms under them; which you will ſee how to make in another Receipt.

60. To fry Muſhrooms.

TOSS the Muſhrooms up in a Stew-pan with a little Broth either of Fleſh, Fiſh, or Peas, to take away their Bitterneſs, then ſtrew over them fine Salt, Pepper, and Flour, and fry with Butter or Hog's-lard. Serve them up with Beef-ſtakes, Lemon-juice and Parſley for Intermeſſes. Or you may uſe them for garniſhing.

61. To fricaſſy Muſhrooms.

FIRST ſtew them, then pour away their Liquor, then fry them with Butter, an Onion ſhred ſmall, ſome ſweet Marjoram and Thyme ſtript; ſeaſon with Salt and Pepper; make a Sauce for them with Eggs beaten with the Juice of Oranges and ſome Claret, the Gravy of a Leg of Mutton and Nutmeg; ſhake them well, and give them a few Toſſes in the Pan, then put them in a Diſh, rubb'd with a Shalot, and garniſh it with Lemon and Orange.

62. To keep Muſhrooms without pickle.

LET your Muſhrooms be peel'd, take out all the inſide, and lay them a ſoak in Water for three or four Hours; then take them out, dry them, and lay them on Tin-plates, and ſet them in a cool Oven to dry; do this ſeveral times 'till they are thoroughly dry'd,

dry'd, then put them up in Pots or Boxes, and keep them as dry and close as you can.

63. To keep Mushrooms all the Year.

PICK them, and put them into boiling Water, let them have a Boil or two, then lay them on a Sieve to drain; when they are cold, put them into an earthen Pan, put in Nutmeg, Cloves, Mace, a Stick of Cinnamon, Basil, young Onions, and Bay-leaves. Then make a Pickle of Salt and Water, let it stand for two Hours, then pour it into your Mushrooms; cover them over with the Pickle, pour some clarify'd Butter on the top, tye the Pan down close, and set it in a cool Place. When you use them, water them in several Waters, either cold or lukewarm, 'till they are made pretty fresh.

64 To pickle Mushrooms.

PEEL your Mushrooms, then put them into fair Water to soak: Set on a Pot with Water, heat it, put in Bay-leaves, Marjoram, and Cives, put in your Mushrooms, let them boil a Minute or two; then let them be taken out and well drain'd. Let them stand 'till they are cold, then put them up into an earthen Pot with Vinegar, Salt, Pepper, Cloves, Onion and Bay-leaves, and keep them close stopt.

65. Another Way.

BOIL your Mushrooms in Milk and Water, adding a good Handful of Salt, a couple of Onions quarter'd, and a Bunch of Thyme and Savoury; let them boil briskly for a quarter of an Hour, drain them, and put them into this Pickle. Take White-wine Vinegar, and White-wine, of each equal Quantities, Nutmegs, Cloves, and Mace bruised, boil the Pickle 'till one fourth part is wasted; when it is cold, add to it the Liquor the Mushrooms were boil'd in, leaving out the Spice, put in of the same Spice whole, only slice the Nutmegs thick, add some whole Pepper bruised, some Lemon-peel, and a whole raw Onion, which you must take out again when it begins to perish.

66. To pickle Muſhrooms white.

TAKE the Buttons dry gather'd, wipe them with a piece of Flannel, put them into Water and Milk, then ſet on a Pan with Milk and Water an equal Quantity, make it boil, then put in your Muſhrooms, and boil them up quick for a quarter of an Hour, then put them into a Sieve to drain: Then take White-wine Vinegar, put in a Race of Ginger, long Pepper, and Mace, boil it, then add a Nutmeg cut into Quarters, ſet it by 'till it is cold, then put in your Muſhrooms, pour ſome ſweet Oil at top, and tye them cloſe down with a Leather.

67. To make a Ragoo of Muſhrooms.

CUT your Muſhrooms, and toſs them up with Butter or melted Bacon, ſeaſon them with Salt, Pepper, and Parſley ſhred ſmall: Moiſten them with Fleſh Gravy, or Fiſh-broth; thicken it with a Cullis of Fleſh, or meagre Cullis, or a little Flour, Yolks of Eggs, and Lemon-juice, and ſerve them up.

68. Another Way.

PEEL your Muſhrooms, then put them into Water and Salt to clean them, and ſtew them in a Stew-pan for half an Hour in their own Liquor; then pour out all the Liquor but about two ſpoonfuls, and put to them half a Pint of ſtrong Broth or Gravy, an Onion quarter'd, a Bunch of Savoury and Thyme, a little crack'd Pepper, and a little Nutmeg, and two or three Anchovies: Let all theſe ſtew together for a quarter of an Hour, then put in a good quantity of Butter, ſhake it together, and ſerve them up.

69. To make Cullis of Muſhrooms.

CLEANSE your Muſhrooms well, put them into a Stew-pan with a little either Bacon or Butter, according as you deſign it either for Fiſh or Fleſh-days, and brown them over a Stove 'till they begin to ſtick to the Bottom of the Pan; when they are grown very brown, put in a little Flour, and brown that alſo with them; then put to them ſome Broth, either

ther of Fleſh or Fiſh, and let it boil for a Minute or two; then ſtrain it into a Pan, ſeaſon it with Salt and Lemon, put in ſome Cruſts of Bread to ſoak; and when they are well ſoak'd, ſtrain it through a Sieve for uſe.

70. To make Juice, or Graby of Muſhrooms.

CLEANSE your Muſhrooms well, put them into a Stew-pan with ſome Butter, if for a Fleſh-day; or Lard, if for a Fiſh-day; and brown them over the Fire 'till they ſtick to the Bottom of the Pan; when they are brown, throw in a little Flour, and make that alſo brown with them: Then put ſome good Broth to them, either of Fleſh or Fiſh, and let it boil for two or three Minutes more. Then take it off, and ſtrain the Liquor into a Pan, ſeaſon it with Salt and Lemon for uſe.

71. To make Muſk Sugar.

TAKE three or four Grains of Muſk, bruiſe it, and put it into a Lawn or Cambrick Rag, lay it at the Bottom of an earthen Pot, and ſift fine Sugar upon it; ſtop up the Pan cloſe, that no Air can get in, and ſet it in a warm Place, and in a few Days the Sugar will have ſuck'd up the Tincture of the Muſk, and be very well perfum'd. After the ſame manner, you may perfume Comfects or Sweet-meats; but you muſt be ſure to keep them very cloſe, or the Muſk will evaporate.

72. To make Muſtard.

LET the Seed be cleans'd, waſh'd, and dry'd; then with a little Vinegar grind it in a Bowl with a Cannon-Bullet, 'till it is very fine; then put more Vinegar to it by degrees, 'till it comes to a proper thickneſs.

Some make it with only Water inſtead of Vinegar, becauſe it will not dye ſo ſoon, being made with Water.

73. Another Way.

TAKE the whiteſt Muſtard-ſeed, put it three or four times in Water, 'till the Husk will riſe no more.

Make

Make uſe only of that Seed which ſinks to the Bottom; which rub 'till it is dry in warm Linen Cloths, then ſet it before the Fire to dry, then grind it very fine in a Bowl with a Bullet, or in a Mortar with a Peſtle, and ſift it through a Tiffany Sieve: Slice ſome Horſe-radiſh, and lay it a ſteep in Wine-Vinegar for twenty Hours in a Gallipot, ſtop it up cloſe. Pour off the Vinegar clear from the Horſe-radiſh, and mix it with the Muſtard-ſeed, put it up in a glaz'd Mug, put a peel'd whole Onion to it, and keep it cloſe ſtopp'd.

If inſtead of Vinegar, you uſe ſtrong Broth of powder'd Beef, the Muſtard will be the better.

74. To make Muſtard Balls.

GRIND the Seed very fine, then make a Paſte with Honey, and a little Canary; make it into Balls, and ſet them to dry in the Sun, or a gentle Oven; and keep them for uſe.

WHEN you would uſe it, ſhave ſome of it very thin, put to it Vinegar and a little Salt.

75. To make Muſtard in Cakes

TAKE four Ounces of Seamy, an Ounce of Cinnamon, beat them with Vinegar and Hony very fine, in a Mortar, make it into a Paſte, and then into little Cakes, dry them in an Oven, or in the Sun; when you would uſe them, diſſolve them in Vinegar, Verjuice, or Wine.

76. To make carbonaded Mutton

CUT Steaks of Mutton, fry them with Lard, then ſtew them in good Broth with Salt, Pepper, Cloves, Muſhrooms, Cheſnuts, and a Bunch of ſweet Herbs; in the mean time fry ſome Flour to thicken the Sauce; then garniſh the Diſh with fry'd Bread and Muſhrooms, and ſerve it up with Lemon-juice and Capers.

77. To collar a Breaſt of Mutton.

TAKE the red Skin off a Breaſt of Mutton, take out all the Bones and Griſtles; then make a Seaſoning with ſweet Herbs and Cloves, ſhred ſmall, the Yolks of three hard Eggs, grated Bread, Lemon-peel, Salt, Pepper,

per, and all Spice, lay your Breaſt of Mutton flat on the Board, wash and bone three or four Anchovies, and lay here and there upon your Meat, then ſtrew the Seaſoning all over it; then roll it up like a Collar, bind it with Tape, and either boil, bake or roaſt it; then divide it into four Parts, then lay it in the Diſh, let the Sauce be ſtrong Gravy, with ſome Anchovies diſſolved in it; put this into your Diſh with the Mutton; into this put forc'd Meat Balls, and fry'd Oyſters; garniſh your Diſh with Barberries and Lemon, if you uſe it for a Side-diſh.

But if you make uſe of it as a Standing-diſh, then lay in the Bottom of the Diſh, Cutlets, Cabbage, Colly-flowers, or what is in Seaſon, with forc'd Meat Balls, and black and white Puddings all about it.

78. To ſouce a Breaſt of Mutton.

BONE a Breaſt of Mutton, ſoak it well from the Blood, wipe it dry, and ſeaſon the inſide with Salt, Nutmeg, and beaten Ginger, ſweet Herbs ſhred ſmall, and Lemon-peel minc'd; lay broad Slices of ſweet Lard over the Seaſoning; then roll it into a Collar, tye it up in a Cloth. and put it into boiling Liquor, ſcum it well; then put in Salt, Nutmeg, and Ginger ſlic'd, Fennel and Parſly-roots; when it is almoſt boil'd, put in a Pint of White-wine; when it is enough, take it off, and put in Slices of Lemon, a whole Lemon-peel, and half a ſcore Bay-Leaves, and let it boil cloſe covered; or you may bake it in a Pot with White-wine and Water.

79. To roaſt a Chine of Mutton.

TAKE a Chine of Mutton, and having rais'd up the Skin from the Chine-bone downwards, leave it hanging to the lower Part; then take ſome Slices of a lean Gammon of Bacon, ſeaſon with white Pepper, Cives and Parſley; lay them ſpread over your Chine, lay Bards of Bacon upon them, then turn the Skin over them; tye up your Chine with Tape or Packthread, put Paper over it, and roaſt it; when it is near enough, drudge it with Crum-bread, put a Ragoo under it,

it, and ſerve it up to Table, garniſhed with Mutton Cutlets.

The ſame may be done with a Quarter of Mutton or Lamb.

80. To dreſs a Neck of Mutton.

LARD the Neck with Lemon-peel, boil it in Salt and Water, and a Bunch of ſweet Herbs: In the mean time, ſtew half a Pint of Oiſters in half a Pint of White-wine, as much ſtrong Broth, and a little of their own Liquor, put in two or three Anchovies, two or three whole Onions, ſome grated Nutmeg, and a little Thyme. Then take a little of the Broth, and beat in it the Yolks of three or four Eggs to thicken it; then diſh it upon Sippets, laying your Oiſters upon your Meat. Garniſh with Lemon or Barberries.

After the ſame manner you may dreſs a Chine, Leg, &c.

81. Another Way.

DRAW your Neck of Mutton with Parſley, and roaſt it. When it is almoſt roaſted, drudge it with Salt, white Pepper, and grated Bread. Serve it up to Table with Gravy, and the Juice of Orange.

82. Another Way.

CUT your Neck of Mutton into Stakes; ſeaſon them with Salt, Pepper, and Nutmeg; put them into a Stew-pan with as much Water as will cover them, let them ſtew, ſcumming it as there is Occaſion. In the mean time, parboil ſome Cabbage, Carrots, and Turnips, drain them well, and when your Stakes are half ſtew'd, put in your Roots and Cabbage; then put in a Handful of Capers, then Shred ſweet Herbs, Spinage, and Parſley, a Handful of each, and put them into the Stew, alſo a couple of Anchovies chopt; brown a little Butter, and ſhake into it a little Flour, and a Ladle full of the Broth: Boil it up, and pour it over the Meat, and let all ſtew together a little while; when it is enough, lay Sip-

pets in the Diſh, put in your Stew, ſqueeze in an Orange or Lemon or two, and ſerve it up to Table.

83. To make a Gammon of Mutton.

TAKE a very large fat Leg of Mutton, cut off the Knuckle-bone, take off the Skin; then ſtick it with Cloves, Sage, and Bay-leaves; then pound Pepper, Salt, Cinnamon, Nutmeg, Ginger, and Cloves, put them into White-wine, with a Bunch of ſweet Herbs, and lay your Mutton in this Marinade for twenty four Hours, ſetting it in a cool Place cloſe cover'd: Then take out your Leg of Mutton, and powder it with Sage ſhred ſmall, and pounded with Pepper, Salt, Ginger, Nutmeg, Cinnamon, and Cloves; then take off the Skin of a freſh Ham of Bacon, with ſome of the Fat, and cover your Leg of Mutton with the Skin of the Ham, ſewing it up round the Edges. Then hang it up the Chimney for twenty four Hours to be ſmoak'd; then boil it in five Quarts of Water, put in a Bunch of ſweet Herbs, and a Quart of the cleareſt of the Wine in which it was marinated. When it is enough, take off the Swerd immediately, letting the Fat ſtick to the Mutton, and ſerve it up cold in Slices.

84. To haſh a Leg of Mutton.

CUT the Fleſh of a Leg of Mutton into broad Slices, cut off both the Fat and Skin; beat it well, but not to pieces; then rub a Diſh with Garlick, put in your Mutton, put Water to it, ſeaſon it with Salt, an Onion cut in two, and a Bundle of Savoury Herbs; ſet it over a Stove, cover it, and ſtew it; when it is about half ſtew'd, put in a quarter of a Pint of White-wine, two or three Blades of Mace, and an Anchovy, and let it ſtew 'till all is enough; then take out the Herbs and Onion, pour your Haſh into a Diſh, and ſerve it up to Table.

85. To dreſs a Leg of Mutton with Cucumbers.

FIRST marinate your Cucumbers, then toſs them up, and make a Ragoo of them, take ſome Bacon, and brown a little Flour; put to it ſome good Gra-

vy,

vy, a Drop of Vinegar, and a Bundle of Savoury Herbs, and ſeaſon all well. Roaſt the Leg of Mutton, and ſerve it up with this Ragoo.

In the like manner you may make a Ragoo of Succory, but take care the Succory turn not black in the dreſſing.

86. **To dreſs a Leg of Mutton a la Royale.**

TAKE off the Fat, Fleſh, and Skin about the Shank-bone, lard the Leg with large Lardons of Bacon well ſeaſon'd; alſo at the ſame time lard a round Piece of a Buttock of Beef, or elſe of a Leg of Veal; then ſeaſon all well, and drudge it with Flour; then put them into boiling Hog's Lard to colour them: Then put them into a Pot with ſome Broth or Water, with an Onion ſtuck with Cloves, and all ſorts of ſweet Herbs; let them boil cloſe cover'd for two Hours. In the mean time prepare a Ragoo of Veal Sweet-breads, Truffles, Muſhrooms, Artichoke-bottoms, and Aſparagus-tops, with a good Cullis. Then diſh your Mutton, cutting your Bacon and Veal into Slices, and lay it ſo as to make a Rim round the Mutton; pour your Ragoo upon it, and ſerve it up hot for the firſt Courſe.

87. **To roll a Leg of Mutton.**

TAKE the Skin and Fleſh from the Shank-bone; alſo take off all the Fat, cut the Fleſh down to the middle Bone, take the Bone out, and leave the Fleſh hanging to the Shank-bone; then ſpread the Fleſh abroad 'till it be about an Inch thick, and according to the ſize of the Diſh you deſign to ſerve it in, then lard it with large Lardons of Bacon well ſeaſon'd. Then mince together a piece of blanch'd Veal, or the Breaſt of a Fowl, with a little blanch'd Bacon and Beef-Suet, Muſhrooms, Cives, and Parſley: Seaſon with Salt, Pepper, all ſorts of Spices and Savoury-herbs: Then add the Yolks of three or four Eggs, and the Crumb of a *French* Roll ſoak'd in Cream. Pound all theſe together in a Mortar, and ſpread it on your Mutton, roll it up in the form it was before,

tye it up with Tape, then lay Bards of Bacon in the Bottom of a Stew-pan, and ſlices of Beef or Veal well beaten upon them, ſlices of Onion, Parſnip, and Carrot upon them, ſeaſon'd with Salt, Pepper, Spices, Bay-leaves, Parſley and Cives; then lay in your Leg of Mutton, cover it with ſeaſoning, Beef, or Veal and Bacon, as underneath; put on the Cover of your Stew-pan, and ſtew it *a la Braiſe*, or with Fire under and over it. When it is ſtew'd enough, ſerve it up with the ſame Ragoo that is directed in the Receipt for a Leg of Mutton dreſs'd *a la Royale*.

Or you may roaſt it, being prepar'd and ty'd up; but then you muſt lard it with ſmall Lardons, wrap Paper about it, let it be roaſted at a gentle Fire, and well coloured. Serve it for a firſt Courſe with a good Cullis under it, or an Eſſence of Ham; or elſe with ſome Ragoo of Legumes, as Cucumbers, Succory, young Onions, or the like.

88. **To dreſs a Leg of Mutton a la Dauphine.**

TAKE off all the Skin and Fleſh of the Shank-bone, and alſo all the Fat, and ſcrape it clean; then parboil it, and lard it with ſmall Lardons of Bacon: Spit it, put Paper over it, and roaſt it with a ſoft Fire; ſee that it be well colour'd. When it is roaſted enough, diſh it, and ſerve it up with ſome Ragoo of Legumes, as Cucumbers, young Onions, or Succory; or with a good Cullis under it, or an Eſſence of Ham.

89. **To dreſs a Loin of Mutton.**

COVER the Bottom of a Stew-pan with Bards of Bacon, lay on them ſlices of Veal; and on the Veal, ſlices of Onions; then lay your Loin of Mutton upon them, and cover it with ſlices of Onion, Veal, and Bacon, as under it. Seaſon all with Salt, Spice, and ſweet Herbs. Then ſet the ſtew-pan cover'd either between two Fires, or in an Oven; when they come out, bread them, and broil them on a Gridiron. In the mean time prepare this Sauce call'd a *Ravolade*: Take Cives and Parſley, ſhred them ſmall, Capers and Anchovies,

Anchovies, and ſtew them in good Gravy with a Clove of Garlick and other ſeaſonings, put in a little Oil. When all is done, lay your Loin in a Diſh, pour your Sauce upon it, and ſerve it up hot.

90. To roaſt a Leg of Mutton with Oiſters.

STUFF a Leg of Mutton with Mutton-ſewet, Salt, Pepper, Nutmeg, and the Yolks of Eggs; then lay it down at the Fire to roaſt, ſtick it with Cloves; when it is about half done, cut off ſome of the under-ſide of the fleſhy End in little Bits; put theſe into a Pipkin with a Pint of Oiſters, Liquor and all, a little Salt and Mace, and ſtew them 'till half the Liquor be waſted. Then put in a piece of Butter, and when the Leg is thoroughly roaſted, diſh it, pour this Sauce over it, ſtrew Salt about the ſides of the Diſh, and ſerve it up.

91. To dreſs a Shoulder of Mutton in Blood.

SAVE the Blood of a Sheep, take all the Strings and Knots out of a Shoulder of Mutton, lay it in the Blood five or ſix Hours to ſoak; then ſtuff it with ſweet Herbs, then put it into a Caul, ſprinkle it with Blood, and roaſt it. Serve it up with Veniſon or Anchovy Sauce.

92. To dreſs Mutton the Turkiſh Way.

CUT your Meat into thin ſlices, then waſh it in Vinegar, and put it into a Pot or Sauce-pan that has a cloſe Cover to it, then put in ſome Rice, whole Pepper, and two or three Onions; let all theſe ſtew together, ſcumming it frequently; when it is enough take out the Onions, and diſh it with Sippets, and ſerve it up.

93. To make a Mutton Pye.

CUT your Mutton into Stakes, ſeaſon with Salt and Pepper, ſhred ſome Suet ſmall, and put both under and over your Stakes, put in a little Liquor, and bake it.

1. To make Naples Biskets.

TAKE a Pound and half of fine Flour, and as much double-refin'd Sugar, twelve Eggs, three Spoonfuls of Roſe-water, and an Ounce and half of Carraway Seeds finely pounded, mix them all well together with Water; then put them into Tin-plates, and bake them in a moderate Oven, diſſolve ſome Sugar in Water, and glaze them over.

2. To fry Neats Feet.

BOIL your Neats Feet and blanch them, ſplit them; then fry them in clarified Butter, or take out the Bones and fry them in Butter with a little Salt, and ſome ſtrong Broth; when you have fry'd them a little, put in ſome Mint, Thyme and Parſley, ſhred ſmall, and ſome beaten Pepper, beat the Yolks of Eggs Mutton Gravy, Vinegar, the Juice of Lemons, or Orange and Nutmeg, pour the Sauce upon it, and ſerve it up.

3. To make a Neats Foot Pudding.

BOIL a couple of Neats Feet tender, mince the Meat ſmall, with an equal Quantity of Beef-ſuet; ſeaſon them with Salt, Cinnamon and Sugar, mince a Quarter of a Pound of Orange-peel very fine, put in two handfuls of grated Bread, half a dozen or eight Eggs, and Currans at Pleaſure; mix all theſe well together, butter a Pudding-bag, put in your Pudding, tye it up cloſe, and give it two Hours boiling, then ſerve it up with ſweet Sauce.

4. To make a Neats Foot Pye.

BOIL the Neats Foot, take out the Bones, mince it with a good Quantity of Beef-ſuet, ſeaſon with Salt, Cloves and Mace beaten, add Sugar and grated Nutmeg; put theſe into your Cruſt with Raiſins of the Sun, Currans and Barberries, and when it is bak'd ſerve it up hot.

5. To roaſt a Neats Foot.

AFTER you have boil'd it, and blanch'd it, let it ſtand by till it is cold, then lard it, faſten it on a ſmall Spit,

Spit, and baſte it with Butter, Vinegar and Nutmeg; for the Sauce, toaſt ſome Bread, ſoak it in Claret and Vinegar, ſtrain it through a Strainer, put the Liquor into a Pipkin, and put in a few ſlit Cloves, Ginger, and beaten Cinnamon; ſet it on the Fire, ſtir this with a Branch of Roſemary till it is pretty well thicken'd; Diſh your Foot, pour the ſame on it, and ſerve it up.

6. To boil Neats Tongues.

BOIL them in a Kettle of Water, with a good Quantity of Hay Flowers, ty'd up looſe in a Cloth, or elſe Hay; this will make them tender, ſhort, and mellow, and of a good Colour.

7 To dreſs Neats Tongues a la Braiſe.

CUT off the Roots, and put the Tongues into boiling Water, to cauſe the Skin to be eaſy to be peel'd off; then lard them with large Lardons of raw Gammon well ſeaſon'd; then cover the Bottom of a Stewpan with Slices of fat Bacon, and lay on them Slices of Beef well beaten: Lay your Tongues upon the Beef, with Slices of Onions, ſeaſon with Salt, Pepper, all ſorts of Spices and ſavoury Herbs; then lay on Slices of Beef, and on them Slices of Bacon, cover your Stewpan, and put Fire both over and under it, and let them ſtew for eight or ten Hours; prepare a good Cullis of Muſhrooms, or a Ragoo of ſweet Breads, Muſhrooms, Truffles, Morils, &c. take up the Tongues, drain them from the Fat, Diſh them, pour over them the Ragoo; garniſh with Fricandeaux, and one of the Tongues cut in Slices.

8. To dreſs a Neats Tongue another Way.

FIRST boil it in Water and Salt, with a Bunch of ſavoury Herbs; when it is near boil'd enough, cut off the Root, skin it, and lard it with long Lardons of Bacon; then ſpit it and roaſt it, baſte it with Butter, Pepper, Salt and Vinegar; when it is roaſted enough, cut it into pretty large Slices, and toſs it up in a Stewpan, with a Ramolade made with Onions, Parſley and Capers ſhred ſmall, and ſome Anchovies; then toſs up all in Beef Gravy, with Pepper, Salt, a Drop of Vine-

into a freſh Pot, and cover them with other melted Butter an Inch thick.

16. To make a Neats Tongue Pye.

PARBOIL your Tongue, cut off your Root, pare off the Skin, mince the Meat with Beef-ſuet, Penny-royal, ſweet Marjoram, Thyme and Parſley; ſeaſon with Pepper, Cloves and Mace, finely beaten, add the Yolks of two Eggs, ſome Sugar and grated Bread, make up your Paſte in the Form of a Tongue, fill it with this Meat; then pour in a Mixture of Verjuice, Roſe-water, Butter and Sugar, and bake it.

17. To roaſt a Neats Tongue the French Way.

BOIL your Tongue and blanch it, ſet it by till it is cold; then cut a Hole in the Butt-end, and take out the Meat, mince it with two or three hard Eggs, a Pippin, Beef-ſuet and Bacon, ſeaſon with Salt, beaten Ginger and ſweet Herbs, ſhred very fine; ſtuff the Tongue with the minc'd Meat and Ingredients, all well mix'd; then cover the End with a Veal Caul, lard it with ſlips of Bacon, and roaſt it; make a Sauce for it with Gravy, Butter, and the Juice of Oranges, garniſh the Diſh with ſlic'd Lemon-peel and Barberries.

18. To ſtew a Neats Tongue.

FIRST boil it tender, then cut it into ſlices, and fry it a little with freſh Butter; then put them into a Stew-pan, with Mutton Broth or Gravy, Claret, and a little Vinegar, ſeaſon'd with Salt, Pepper, ſlic'd Nutmeg and large Mace; and when they are near ſtew'd enough, cut in two or three ſlices of Orange, Aſparagus, Cheſnuts and Skirrets; lay your Meat on Sippets, pour on Butter, and cover them with ſlices of Lemon and Marrow, and ſerve them up.

19. To fricaſſy Neats Tongue and Udder.

BOIL them, cut them into ſlices, within two Inches of the Top or ſmall End, which cut Length-ways for Sippets; then take a handful of ſweet Herbs, mince them ſmall, and put them to the Tongue and Udder, add the Yolks of ſeven or eight Eggs, mix all together; fry them in clarified Butter, then turn them into a

Stew-

Stew-pan, and put to them ſome White-wine, a little Vinegar, beaten Cinnamon, Ginger, Sugar, a litle Roſemary, and a handful of grated Bread; ſtew all theſe together, put in, as they ſtew, ſome drawn Butter, ſerve it up with the ſlices of the Tip and ſmall End of your Tongue and Udder; then pour your ſtew'd Liquor over it.

20. **To roaſt a Neats Tongue and Udder.**

BOIL and blanch the Tongue and Udder, ſeaſon them with Pepper, Ginger, Cinnamon and Nutmeg, lard them with large Lardons, all their Length; then ſpit them and roaſt them, baſting with Butter; when they are roaſted, dreſs them with grated Bread and Flour, Nutmeg, Ginger, Cinnamon, Pepper, and a little Sugar; ſerve them up with Gravy, the Juice of *Sevil* Oranges, a little Sugar and ſlices of Lemon.

21. **To dreſs Neats Tongue and Udder** in Stoffado.

SEASON them with Salt, Pepper and Nutmegs, lard them with large Lardons, and let them lye in ſteep all Night in Wine Vinegar, Claret, Ginger, ſeaſon'd with Salt, whole Pepper, Nutmeg ſlic'd, and whole Cloves; bake them in an earthen Pan, and ſerve them on Sippets, lay the Spices over them, and ſome ſlices of Lemon and Sauſages.

22. **Another Way.**

BEING prepar'd and cut into ſmall Bits, as before, put to them ſome fry'd Onion, and ſtew them with Muſhrooms, ſeaſon them with Mace and Nutmeg, rub the Diſh with a Shalot, and ſerve them up on Sippets.

23. **To candy Nutmegs.**

TAKE half a Pound of double-refin'd Sugar, half a quarter of a Pint of Damask Roſe-water, and a very little Gum Arabick, boil theſe up near to a Candy Heighth; let your Nutmegs be firſt ſoak'd in Water, then put them into an earthen Pot, pour your Candy to them, keep them very cloſe covered, ſet them in a warm Place for about three Weeks, and they will be of a Rock Candy.

1. To make Oat Cakes.

THE Iron or Stone you bake them on, muſt be plac'd at ſome diſtance above the Fire. Mix Oat-Flour with a little Water, and a little new Ale-yeaſt, making your Dough pretty ſtiff; then roll them out into Cakes, and lay them on your Baking-ſtone, or Iron, let the Fire under them be gentle, they will be bak'd in about a quarter of an Hour; when they are done, roll them on the Edges, that they may be bak'd likewiſe; and turn them on the other ſide juſt to flat them, if you turn them too ſoon, it will prevent their riſing.

2. To make an Oatmeal Pudding.

MIX a Pint of whole Oatmeal bruis'd, with a Quart of Cream, put in a Blade or two of Mace, and boil them together till the Oatmeal has ſoak'd up all the Cream; let it ſtand till it is cold, and beat the Whites of four, and the Yolks of eight Eggs, with five or ſix Spoonfuls of Roſe-water; put theſe into your boil'd Cream and Oatmeal; then put in powdered Sugar, Salt, Nutmeg, and Cinnamon; then melt a good Quantity of Butter; put into it ſome Marrow or Beef-ſuet minc'd, and grated bread, mix theſe all well together, butter your Diſh; put it in and bake it.

3. To broil Oiſters.

OPEN them, put them on the Fire in their Shells, put in ſome Butter, Pepper, a little ſhred Parſley, cover them with grated Bread; broil them and brown them with a red hot Iron; ſerve them up to Table in their Shells upon a Diſh.

4. Another way.

PARBOIL large Oiſters in their own Liquor; then pour them into a Cullender, but ſave the Liquor; afterwards waſh them clean in warm Water; wipe them dry, beard them, and ſtew them in a Pipkin, with ſome of their own Liquor, White-wine Vinegar, Butter,

ter, a large Onion, and a Blade or two of Mace, and Salt. When they are pretty well ſtew'd, ſet ſome Scollop-ſhells, or large Oiſter-ſhells over a Gridiron, and put into them as many Oiſters, and as much of the ſtew'd Liquor as they will contain; let the Fire be gentle, and when they are enough, fill the Shells with drawn Butter, and ſerve them up.

5. To broil Oiſters the Dutch way.

OPEN the Oiſters, parboil them in their own Liquor; put them into a Strainer; then put them into a Sauce-pan with Butter, Onions ſlic'd, and a little Mace; ſtew them; then put two or three of them into one Shell, and broil them; then put them on Plates, fill them with beaten Butter, and ſerve them up.

6. To diſh Oiſters in a Daube.

LET your Oiſters be opened; then ſeaſon them with Cives, Baſil and Parſley ſhred ſmall. Put to each Oiſter a little White-wine, with Pepper, and a little of the ſhred Herbs; then lay the upper Shell over them, and broil them on a Gridiron, and hold a red hot Fire-ſhovel over them now and then. When they are broil'd enough, take off the upper ſhell and ſerve them up in the under one.

7. To farce Oiſters.

FIRST, open the Oiſters; then blanch them; afterwards mince them ſmall with Cives, Parſley, and Anchovies, ſeaſon with Salt and Pepper, add to them Butter, and the Crum of a *French* Roll ſoak'd in Cream, the Yolks of two or three Eggs, ſweet Spices and Nutmeg. Beat all theſe together in a Mortar; then fill your Scollop-ſhells, or Oiſter-ſhells with it; grate Bread over them, and lay them on a Gridiron, or ſet them in an Oven, and ſerve them up dry, or with Lemon Juice.

8. Another Way.

TAKE a dozen Oiſters blanch'd, Muſhrooms, Cives, Parſley, ſavoury Herbs, and ſweet Spices; make a Farce of theſe with the Fleſh of an Eel, with freſh Butter, ſome Crum Bread ſoak'd in Cream, the raw Yolks of a cou-

a couple of Eggs, minc'd all together and pounded in a Mortar. Lay this Farce thin, and put in an Oiſter that has been ragoo'd; the manner of ragooing them you have elſewhere. Then cover your Oiſters with the ſame Farce, and lay them over with beaten Egg; then pour over them a little Butter melted; drudge them with grated Bread, and ſet them in an Oven till they become brown, and ſerve them up.

9. To fry Oiſters.

LET your Oiſters be large, waſh them, dry them; beat Eggs well, and dip the Oiſters in them, and then fry them: Then put their Liquor, with an Anchovy, and ſome Butter into a Sauce-pan, and heat them; lay your Oiſters in a Diſh, pour your Sauce over them, and ſerve them up.

10. Do thus.

OPEN large Oiſters, and lay them on a Sieve to drain; then put them into a Marinade, of the Juice of three or four Lemons, a ſlic'd Onion, Pepper, a little Baſil, a Bay-leaf, and five or ſix Cloves. Turn the Oiſters often while they lye in this Marinade. Then make a Batter with Flour and Water, one Egg, and a little Salt. Beat theſe well together, melt a bit of Butter as big as a Walnut, and mix it with your Batter: Then take your Oiſters out of the Marinade, and dry them well between two Napkins; dip the Oiſters in the Batter, and fry them in clarified Butter, made very hot. When they are fry'd brown, ſerve them up on a clean Napkin, with Parſley fry'd.

11. Do thus.

TAKE two Quarts of large Oiſters, parboil them in their own Liquor; then waſh them in warm Water, dry them, bread them, and flour them; then fry them criſp in clarified Butter; then lay in the Diſh, Prawns or Shrimps, butter'd with Cream and ſweet Butter, and lay the fry'd Oiſters about them; run them over with beaten Butter, and the Juice of Oranges; lay Bay-leaves, and Orange or Lemon ſlic'd, round the Oiſters.

12. Or thus.

PUT ſome White-wine to the Liquor of a Quart of Oiſters, and waſh them well in it; then lay them in a Diſh; then add to the Liquor you waſh'd them in a little more White-wine, ſome Salt, Pepper, and an Onion minc'd, and ſtrain it to the Oiſters in the Diſh; then cover the Diſh; ſet them over a Stove or Chaffing-diſh, and ſtew them till they are more than half enough; then pour them, Liquor and all, into a Frying Pan and fry them: Then put in a good Piece of Butter, and fry them again; in the mean time, let the Yolks of five Eggs be beaten up with Vinegar, Nutmeg, and Parſley ſhred ſmall, and put them into the Frying-pan to your Oiſters, keeping them continually ſtirring: When they have had a thorough walm, pour them into a Diſh and ſerve them up.

13. Oiſters grill'd.

BUTTER Scollop-ſhells very well; cut off the Fins of your Oiſters, and ſeaſon them lightly, with Salt, Pepper, and Parſley ſhred; lay them into the Shells, and pour to them their own Liquor, and cover them with grated Bread; let them ſtew for half an Hour, and brown them with a red hot Iron, and ſerve them up.

14. To haſh Oiſters.

PARBOIL three Pints of Oiſters in their own Liquor, mince a Quart of them ſmall, and ſtew them in a quarter of a Pint of White-wine Vinegar, and an Onion quartered; two Blades of Mace, grated Nutmeg, Cheſnuts ſlic'd and Piſtaches; add to them Salt, Pepper, half a Pound of ſweet Butter, and a Faggot of ſavoury Herbs, let theſe ſtew together over a gentle Fire, and ſeaſon the Pint of Oiſters you left, with Salt, Pepper, and Nutmeg, and fry them in Batter made of Flour, Cream and Eggs; put in a little Spinage to make it green, and ſerve them up with Lemon Juice; garniſh with ſlic'd Oranges and Olives.

15. Ano-

15. Another Way.

TAKE three Pints of large Oisters, parboil them, and preserve their Liquor; then mince a Quart of them very fine, and stew them in a Pipkin with some of the Oister Liquor; a quarter and half a Pint of White-wine, an Onion, grated Nutmeg, and large Mace, two Spoonfuls of White-wine Vinegar, three Ounces of Butter, some Pistaches and Chesnuts, some Salt, Pepper, and a Faggot of sweet Herbs; let all these stew together over a gentle Fire for half an Hour. Then season the other Pint of Oisters with Salt, Pepper, and Nutmeg; dip them in Batter made of Flour, Eggs, Salt, and Cream; (the one half of the Batter being made green with the Juice of Spinage, and sweet Herbs shred small) and fry them in clarified Butter: Then set them by, and keep them warm: Cut Sippets, steep them with some Gravy of the Hash, or Oister Liquor, and White-wine boil'd together: Lay the Sippets in a Dish, and the Hash upon them, and the fry'd Oisters upon the Hash, with the Pistaches, and Chesnuts: Then beat up a Sauce of Butter, White-wine, Juice of Oranges, or Lemons, and the Yolk of an Egg, and pour this Sauce over the Hash; lay on slices of Lemon and Lemon Peel. Garnish the Dish with fry'd Oisters, carv'd Lemons, Chesnuts, Pistaches, and grated Bread dry'd and searsed.

16. To make Oister Loaves.

TAKE several *French* Rolls, cut Holes on the top, about the bigness of a Half-Crown; scoop out all the Crumb, but do not break the Crust. Stew Oisters in their own Liquor, with a little White-wine, Salt, crackt Pepper, Nutmeg, and a Blade or two of Mace: Scum them, and thicken the Liquor with a bit of Butter roll'd up in Flour: Then fill up the Rolls with these, and lay on the Pieces you cut out, dip them into scalding Milk or Cream; put them into a Mazarene-dish, pour melted Butter over them; set them in an

an Oven moderately hot, till they are criſp, and ſerve them up.

17. To pickle Oiſters.

TAKE the largeſt Oiſters, waſh them well in their own Liquor, drain them in a Sieve; ſtrain the Liquor, put them into a Sauce-pan, and for every Quart of Oiſters put in a ſpoonful of Salt, a Race of Ginger, three Blades of Mace, half a Nutmeg cut in three Pieces, twelve Corns of whole white Pepper, and twelve whole Cloves; ſet them on the Fire, and let them ſimmer gently for ſeven or eight Minutes, and give them a turn before they are quite enough; put in two ſpoonfuls of White-wine Vinegar, let them have a Walm or two, take them off the Fire, put them up into earthen Pots, and ſtop them up cloſe for uſe.

18. Another Way.

PUT your Oiſter Liquor into a Pipkin with ſome whole long Pepper, Salt, an Onion ſlit, ſome Bay Leaves, a Race of Ginger ſlic'd, and a good deal of Mace; boil theſe well together, then put in the Oiſters, and let them boil for a quarter of an Hour; then put them into the earthen Pot you deſign to keep them in; give your Pickle two or three Boils, ſet it by till it is cold, then put it to the Oiſters, and, if you pleaſe, you may put in a Clove or two of Garlick.

19. Another Way.

TAKE a hundred of large Oiſters, pour the Liquor into a Porringer, cut off the Beards, put them in their own Liquor, let them boil for half an Hour over a gentle Fire, ſcum them clean; then take them off the Fire, take out the Oiſters, and alſo a Pint of the Liquor while it is hot, put to it a quarter of an Ounce of Cloves, and better than a quarter of an Ounce of Mace; then ſet the Liquor over the Fire till it boils; then put the Liquor to the Oiſters, and ſtir up the Spice well among the Oiſters; then add half a ſpoonful of Salt, and almoſt half a Pint of White-wine Vinegar, and half a quarter of an Ounce of whole Pepper, then ſet them by till they are cold, then put your Oiſters

into the Veſſel you deſign to keep them in, then fill the Barrel up with Liquor, and ſtop them up cloſe.

20. To make an Oyſter Pye.

TAKE a Quart of Oyſters, open them, take off their Tails, drain them from their Liquor; then take a good handful of Flour, work it with a quarter of a Pound of Butter, and a ſpoonful or two of Water; then part it in two, and roll out each half, as if it were for a Tart; lay one half of your Paſte in a Mazarine Diſh or a Paſty-pan, then mix a quarter of a Pound of Butter with two ſpoonfuls of grated Bread, an Anchovy and ſome Parſley minc'd, ſeaſon it with a little beaten Pepper and ſcrap'd Nutmeg; lay half of your mix'd Butter, Anchovy and Parſley in the Bottom of your Pye; then lay on your Oyſters, but not more than two or three thick; then lay the reſt of your Butter, Parſley and Anchovy on the Top, and lay on a Slice or two of Lemon; then wet it about with ſome of the Liquor of your Oyſters, ſtrew a little beaten Pepper and Nutmeg over your Oyſters, and put in two ſpoonfuls of their Liquor; then turn it up as you do a Tart, and turn the Edge of your Paſte an Inch high: Bake it, then cut up the Lid, and ſqueeze in a Lemon; ſhake it together, cut your Lid in Pieces and lay round it, ſerve it for a firſt Courſe.

21. Another Way.

PARBOIL very large Oyſters. then ſeaſon them with Salt, beaten Pepper, Nutmeg, Cloves and Mace, mince a couple of Onions, Winter Savoury, Thyme and Parſley very ſmall, mix theſe with grated Bread, and all with your Oyſters; put them into your Pye with Cheſnuts boil'd and blanch'd, the Yolks of hard Eggs cut in halves, and Potatoes boil'd and peel'd; lay over them Marrow, ſlices of Lemon, Butter, ſome Blades of Mace, and cloſe up your Pye, bake it in a gentle Oven; when it is done, pour in Oyſter Liquor White-wine, the Yolks of a couple of Eggs and drawn Butter; ſhake it well together, ſet it into the Oven again for a little while, and ſerve it up.

22. To make a Ragoo of Oisters for Flesh Days.

HAVING open'd your Oisters put them into a Pipkin with their own Liquor, give them a Walm or two over the Fire, to blanch them, and lay them in a Dish, having cleans'd them; toss up some Mushrooms and Truffles in a Sauce-pan with a little melted Bacon; put to them some Gravy, let them simmer a while, and thicken it with a Cullis of Veal and Ham; put your Oisters to them, set them on the Fire, give them a Warm, but let them not boil, serve them up in Plates and little Dishes.

23. To make a Ragoo of Oisters for Fish Days.

WHEN your Oisters are open'd, blanch'd and cleans'd as above in the former Receipt, and you have toss'd up Mushrooms and Truffles in fresh Butter, simmer them in Fish Broth instead of Gravy, thicken it with a meagre Cullis, put in your Oisters, give them a Heat, and serve them up in little Dishes.

24. To roast Oisters.

TAKE the largest Oisters, parboil them in their own Liquor, wash them in warm Water, dry them with a Cloth, then lard them with fine Lard, spit them on Skewers, strew over them Pepper, Cloves and Nutmeg beaten fine, tye the Skewers to a Spit, and so roast them; baste them with Anchovy Sauce, and some of their own Liquor; when they are roasted, drudge them with grated Bread, dish them with Gravy, blowing off the Fat, then add Juice of Oranges or Lemons.

25. Another Way.

PARBOIL large Oisters, clean them well, dry them, season Lardons with Pepper, Cloves, and Nutmeg beaten fine, and lard your Oisters with them: Then spit them on wooden Spits, and tye them on to another Spit; and roast them: Make Anchovy Sauce with some of their own Liquor, and baste them with it; and let them drip into the same Dish in which the sauce is. When they are roasted enough, bread them with grated Crust, and when they are brown, blow the Fat from the sauce wherewith you basted

them, diſh them, put this Sauce to them, ſqueeze Lemon-juice into them, and ſerve them up.

26. To ſouce Oiſters.

TAKE two Quarts of large Oiſters, parboil them in their own Liquor, put them into a Cullender, ſave the Liquor; then waſh them in warm Water; then make a Pickle for them with half a Pint of White-wine, and half a Pint of Wine-vinegar, put into a Pipkin with Salt, whole Pepper, Ginger, and Nutmeg ſlic'd, a couple of Cloves, and a Blade or two of Mace; give it four or five Walms; then put in your Oiſters with a Lemon ſlic'd, and ſome Lemon-peel: Cover the Pipkin cloſe. Theſe are to be eaten either hot or cold.

27. To ſtew Oiſters.

PUT a Quart of large Oiſters into a Pipkin, with a Pint of White-wine, and a little of the Oiſter Liquor, a couple of Shalots, a couple of Anchovies, a little Thyme, and ſome Blades of Mace; ſtew them gently for near a quarter of an Hour; thicken the Liquor with a little Flour, and when they are enough, put in about half a Pound of Butter, ſhake them well together, lay them on Sippets: Garniſh the Diſh with Slices of Lemon and Barberries, and ſerve them up.

28. Another Way.

TAKE a Quart of Oiſters, parboil them in their own Liquor, waſh them in warm Water, dry them with a Cloth, take off the Fins, flour them, and fry them very white in clarified Butter: Then put them into a Diſh with White-wine, ſome Vinegar, Salt, large Mace, grated Nutmeg, ſome Slices of Orange and ſweet Butter; let them ſtew a little, then diſh them on Sippets, pour the Sauce on them, run them over with beaten Butter; garniſh with ſlices of Orange or Lemon, and ſerve them up.

29. To ſtew Oiſters the French Way.

PARBOIL a Quart of Oiſters in their own Liquor, waſh them in warm Water, beard them, and put them

them into a Pipkin, with a little of their own Liquor, White-wine, Salt, Pepper, and a whole Onion, and let them ſtew 'till they are half enough; then put them, Liquor and all, into a Frying-pan, and fry them a little; then put in a Lump of freſh Butter, and fry them a little longer; then take the Yolks of four Eggs diſſolv'd in Vinegar, with minc'd Parſley, and grated Nutmeg; put theſe into the Frying-pan to the Oiſters, ſhake them, let them have a Walm or two, and ſerve them up.

30. To make an Olio.

FILL a Pot that will hold three Gallons, with fair Water, put in a Rump of Beef, two Neats Tongues green, boil'd and larded, alſo a couple of dry'd Neats Tongues, and *Bolonia* Sauſages; boil them together, ſcum the Pot well; and when they have boil'd two Hours, put in Mutton, Pork, Veniſon, and Bacon cut in bits as big as a Duck's Egg; put in likewiſe Turnips, Carrots, Onions, and Cabbage cut in Pieces, the Bigneſs of your Meat; ſome Borage, Endive, Marigolds, Sorrel, and other ſweet Herbs groſly ſhred, and ſome Spinage whole; and you may alſo add *French* Barley, or Lymes dry or green. A little before you diſh your Olio out, put in ſome Saffron, Cloves, Mace, Nutmeg, *&c.* Then put into another Pot, a Gooſe or Turkey, of Capons, Pheaſants, Widgeons, and Ducks, two of each; Partridges, Teals, and Stock-Doves, four of each; Snipes half a dozen; Quails two dozen; and Larks four dozen; boil them in Water and Salt. Alſo ſet on in a Pipkin, with a little White-wine, ſtrong Broth, and ſweet Butter; Bottoms of Artichokes, and Cheſnuts boil'd and blanch'd, with a couple of Colly-flowers; ſome Bread, Marrow, Yolks of hard Eggs, large Mace and Saffron: When theſe are ready, diſh your Olio thus; Firſt, your Beef, Veal, or Pork; then your Veniſon, Mutton, Tongues, Sauſages, and roots over them all: Then next lay your largeſt Fowls, as firſt a Gooſe or Turkey, a couple of Capons, a couple of Pheaſants, four

Ducks, four Widgeons, four Stock-Doves, four Partridges, eight Teals, twelve Snipes, twenty-four Quails and forty-eight Larks. Then pour in your Broth, and put on your Pipkin of Colly-flowers, Artichokes, Chesnuts, some Sweet-breads fry'd, Yolks of hard Eggs, Marrow boil'd in strong Broth, Pistaches, Mace and Saffron; all being finely stew'd, over all some red Beets, slices of Lemon, and Lemon Peel whole, and run it over with beaten Butter.

31. Another Way.

TAKE any sort of good Meat, Part of a Buttock of Beef, a Leg of Mutton, a Filet of Veal, some raw Gammon, Chickens, Pidgeons, Ducks, Partridges, and Quails, and some Sausages, and a Cervelas, all roasted or fry'd brown: Put all these into a Pot, one after another, according to the time that each will require for boiling it, and make a thickening Liquor of brown Sauce to be mingled together. When it boils, scum it well, season your Meat with Salt, Pepper, Ginger, Nutmeg, Cloves, and Coriander Seed pounded together; then add some sweet Basil and Thyme, ty'd up in a Linen-cloth; then scald Turnips, Carots, Parsnips, Leeks, Onions, Parsley-roots; also Cabbage, and other Herbs in Bunches. When your Potage is boil'd, break some Crusts in Pieces, and lay a soaking in the Broth, after you have taken off all the Fat and season'd it well: Before you serve it up, put in a good deal more of the Broth, having taken off the Fat; then dress your Meats and Fowls, garnish them with Roots.

32. An Olio for Days of Abstinence.

PUT Fish-broth and good Peas-soop, into a Pot, with the Herbs and Roots mentioned in the other Receipts for Olios, and let them boil together, as long as is requisite; then dress your Olio with a Loaf of white Bread in the midst of it, and garnish with Roots.

33. To make a Diſh called Olives.

TAKE the Caul of a Breaſt of Veal, lay in it a Layer of Bacon; then take the Fleſh of Rabbets or Chickens, or the Lean of a Filet of Veal, with as much Beef-marrow as you have Meat, with a couple of Anchovies, Salt, Pepper, Nutmeg, beaten Mace, a few Oiſters; a Bunch of ſweet Herbs, as Marjoram, Winter-ſavoury, Thyme, Spinage, Sorrel, a few Cives, Muſhrooms, the Yolks of hard Eggs, and a little Lemon Peel; then lay this Compound on your Layer of Bacon, and a Layer of Bacon upon that, and ſo proceed to lay Layer on Layer, till you have laid it all in your Caul; then roll it up hard, in the Caul, and either roaſt or bake it as you pleaſe. When it is enough, cut it into Slices and ſerve it up in a Diſh with ſtrong Gravy-ſauce.

34. To make an Olive Florendine.

CUT Leg of Veal into thin Slices, beat them with a Knife; ſeaſon them with Salt, Pepper, Mace, and Cloves; cut a Pound of fat Bacon into thin Slices, roll them up, one by one, with a Slice of Veal in the middle: Then put them in a Diſh with Balls of forc'd Meat, ſome Oiſters, two or three Shalots, and ſome Anchovies, and ſlices of Lemon par'd. Put in half a Pint of ſtrong Broth, a quarter of a Pint of Gravy, half a Pint of White-wine, and half a Pound of Butter. Cover your Florendine with Puff-paſte and bake it.

35. To make an Olive Pye.

CUT Veal or Mutton into thin Slices, beat them with the Flat of your Knife, ſpread them abroad: Then mince it ſmall, together with hard Eggs, theſe Herbs following; Sage, Parſley, Thyme, Marjoram, Savoury, Endive, Spinage, Strawberry-leaves, Violet-leaves and Sorrel. Put to them Salt, Pepper, Cinnamon, Nutmeg, Sugar and Currans, ſome Dates, Raiſins, and Gooſeberries minced ſmall: Mix all theſe well together, and ſtrew them on your Slices of Mutton and Veal; then roll them up, and put them into a Pye; lay on the top of them Marrow, Dates, large

Mace and Butter, cloſe up your Pye, and bake it; when it is done, liquor it with Butter, Verjuice, and Sugar, and ſo ſerve it up.

36. To make an Omelet of Eggs.

When you have beat your Eggs, ſeaſon them with Salt and whole Pepper, and fry them in good ſtore of freſh Butter made boiling hot; then put to your Eggs three or four ſpoonfuls of good Gravy, and ſtrew over them Cives and Parſley ſhred ſmall. When one ſide is fry'd enough, turn it on the other, and ſqueeze in the Juice of an Orange or Lemon.

37. To make an Omelet with Sugar.

Whip up the Whites of as many Eggs as you pleaſe, put to them a little Salt, and Milk-cream, with a little Lemon Peel ſhred ſmall. Beat theſe well together and fry it, Strew Sugar over it in the Frying-pan, and as it is frying turn it on the ſide that is coloured: Turn a Diſh that you deſign to lay it upon downwards; ſtrew it over with Sugar and candy'd Lemon Peel minc'd ſmall, and ice it with a red hot Iron, and ſerve it up to Table.

38. To make a farced Omelet.

Take the Breaſt of a roaſted Fowl, cut into ſquare Pieces in the Form of a Die; do the like by Muſhrooms, and boil'd Gammon, and Truffles, and Capons Livers, and other ſorts of Garniture, all dreſs'd in a Ragoo. In the mean time make the Omelet; but before you dreſs it in the Diſh, put ſome Bread in it, either Crum or Cruſt, and turn your Ragoo into the ſame Frying-pan. When it is ready, moiſten it with a little Gravy, and ſerve it up to Table.

39. To make an Omelet the Turkiſh Way.

Take the Fleſh of the hinder Part of an Hare, or any other Veniſon, mince it ſmall with fat Bacon; Almonds, *Spaniſh*, or Hazel-nuts, peel'd; Piſtaches, or Pine-apple Kernels; *French*, or *Spaniſh* Cheſnuts roaſted and peel'd; or Cruſts of Bread cut in Slices and toaſted; ſeaſon theſe with Salt, Spices, and ſavoury Herbs; if your Fleſh be raw, add Marrow and Butter,

ter, or Beef-ſuet minc'd, and melted in a Pipkin. Pour this into your ſeaſoned minc'd Meat, and fry it; then melt Butter in a Sauce-pan, and make an Omelet of it; when it is half fry'd, put it to the minced Meat; then lay the Omelet in a Diſh, take Care not to break it, let the minc'd Meat be upper-moſt, pour on ſome Gravy with grated Nutmeg; ſtick in it ſome Sippets of fry'd Manchet, and Slices of Lemon.

40. Onions to Butter

PEEL them, put them into boiling Water, boil them well, drain them in a Colander, and butter them whole with boil'd Currans, Sugar, and beaten Cinnamon; ſerve them up on Sippets, ſtrew fine Sugar over them, and run them over with beaten Butter.

41. Another Way.

MINCE your Onions and ſlice ſome Apples, but more Apples than Onions; and bake them in a Pan with Houſhold Bread; tying a Paper over the Pan; butter them with Butter, Sugar and boil'd Currans; ſerve them upon Sippets, and ſtrew over them fine Sugar and Cinnamon powdered.

42. To make a Ragoo of Onions.

STEW forty or fifty Onions *a la Braiſe*; then peel them, put them into a Sauce-pan with ſome Cullis of Veal and Ham, and let them ſimmer for ſome time; when they have ſtew'd enough, put in ſome Cullis and Muſtard to bind your Ragoo; you may uſe it in all thoſe Diſhes with which it is proper to eat Onions.

43. To make Onion Sauce.

CUT a couple of Onions into ſlices, put them into a Sauce-pan with ſome Veal-gravy, and let them ſimmer a while over a gentle Fire; ſeaſon with Salt, and Pepper, ſtrain it through a Sieve and uſe it.

44 To make Orange Butter

TAKE two Quarts of new Cream, beat it up to a conſiderable thickneſs; then put to it a quarter of a Pint of Orange-flower-water, and a quarter of a Pint of Claret; being beaten to the thickneſs of Butter, it will have both the Scent and Colour of Orange.

45. To

45. To Candy Oranges.

MAKE a high Candy of double refin'd Sugar, wet with Water; take preſerv'd Oranges, and draw them through the Candy, and lay them on a Hurdle and ſtove them.

46. Compoſt of Oranges.

TURN or zeſt your Oranges, ſcald them in Water; then let them lye to cool; then cut them into Slices, or, if you pleaſe into round Pieces croſs-wiſe; take out the Kernels; put the Fruit into Water: Make a Decoction of Apples with Sugar; reduce it almoſt to a Jelly, and ſlip your Oranges into it: Or elſe you may put them into Sugar, newly ſtrain'd through the ſtraining Bag, and give them eight or ten boilings: Then ſet them by, and you may finiſh them when you pleaſe, by giving them twenty more boilings; in order to dreſs the Compoſt, and ſerve it up to Table.

47 To dry Oranges.

TAKE *Sevil* Oranges, ſcrape or raſp off their outward Rinds; then cut them in halves, and take out their Pulp, lay them a ſoak in Water for three or four Days, ſhift them into freſh Water, and boil them; ſhift the Water while they are boiling to take away their bitterneſs, and boil them till they are tender: Then take them out and wipe them dry with a clean Cloth: Then put to them clarified Sugar as much as will cover them; then ſet them on the Fire, let them boil gently for two Hours; then take them off, put them into an earthen Pan, let them ſtand for four Days; then put them on the Fire again, when they are thorough hot, take them out and let them drain: Then boil freſh Sugar to a candy height, and put your Oranges to it hot; make it boil up; then take them out, lay them on a Sieve, or Wire-grate, and ſet them in a Stove to dry, which they will be in about ten Days. Then you may uſe them. After the ſame manner you may candy Lemons.

48. To make Faggots of Oranges.

ORANGE Peels, that are turn'd and par'd very thin, are often preſerv'd, eſpecially thoſe of ſweet Oranges, drawing them out to as great a length, as is poſſible, and theſe are commonly call'd Faggots. To do this, ſcald them in Water, till they are ſoft; then put them into Sugar newly clarified; letting it have twenty boilings: Then remove them, and ſet them by: The next Day make the Syrup ſmooth, and ſlip the Orange Parings into it, and give them two or three boilings. On the third Day, drain them, and boil the Sugar to its pearled Quality, give them a cover'd boiling; then take them off, and diſtribute them into Pots.

If you would dry them, make other Sugar white, by rubbing it on one ſide of the Pan, with the Ladle, and boiling it till it be feathered. Then ſlip in your Faggots and dreſs them in Rocks.

49. To make Marmalade of Oranges.

TAKE a ſcore of fair *Sevil* Oranges, pare them, cut them in halves; ſqueeze out the Juice into a Baſon, and ſet it in a cool Place: Lay the half Oranges a ſteep in Water for one Night; then boil them, ſhifting the Water ſeveral times, till all the bitterneſs is out, and they are very tender; then dry them, pick out the Skins and Seeds, pound them in a Mortar, adding a Pound of Sugar to every Pound of Pulp; then boil both Sugar and Pulp almoſt to a candy height; then take the Juice of all the Oranges, and ſqueeze in Juice of five or ſix Lemons, and ſtrain it; add to it its weight of fine Sugar; pour theſe into your Pulp and Sugar, and then boil it all together a good pace till it will jelly. When it is done, put it in Glaſſes and keep them covered.

50. To make Orange Paſte.

BOIL your Oranges in Water, putting a handful of Salt into the firſt Water, ſhifting them half a dozen times in the boiling: Then beat them in a wooden Mortar or Bowl with a wooden Peſtle, ſtrain the Pulp and

and take an equal weight of double refin'd Sugar, boil it to a candy height; dry it on Plates, and faſhion it into what Forms you pleaſe.

51. To preſerve Oranges in Quaters or Sticks.

TAKE *Sevil* Oranges, either turn or zeſt them, then cut them into Quarters or into Sticks, taking off the Skin, and cut the Meat; then having ſet Water on the Fire, throw them into it when boiling hot; boil them till they will ſlip off from a Pin, and then they are enough; then take them out, ſet them by to cool, put them into freſh Water, boil them again, take them out, drain them, wipe them dry; then boil them in clarified Sugar, giving them ſeven or eight cover'd Boilings, then ſet them by to cool; then ſet them on again and boil them till the Syrup becomes almoſt ſmooth; then take them out the next Day, and put them in a Sieve to drain, while you boil the Sugar to the pearled Quality; then pour it on the Oranges, let it ſtand till you judge it expedient to dry them, obſerving the Directions for Lemons.

52. Another Way.

TAKE the beſt and largeſt *Sevil* Oranges, either turn or zeſt them, then cut a round Hole at the Stalk-End, put them into a Copper or Braſs Pan of Water, boiling hot, boil them over a Wood or Charcoal Fire till they are ſo tender that you can thruſt a Straw thro' them; let the Water be ſhifted three times, taking them off the Fire, and every time putting them into cold Water, and let your Water be boiling hot, when you put them in again to boil every time; when they are cold, take out the Meat with a ſmall wooden Spatula (which you may make on purpoſe,) and when you have clear'd them of the Meat, put them one by one into clear Water, and let them ſtand for forty eight Hours, ſhifting the Water every twelve Hours.

If you uſe Powder Sugar, firſt clarify it with Eggs, putting a Pint and half of Water to every Pound of Sugar, ſcumming it very clean, and ſtraining it thro' a woollen Bag.

Put your Oranges into a Sieve to drain, then lay them one by one in a Preſerving-pan, on a ſingle Row; then put to them as much Syrup as will well boil them; then put them on the Fire, as ſoon as they have had a boil, take them off, and ſet them by for twenty four Hours; then ſet them on the Fire again, and give them a gentle boil for half a quarter of an Hour; then ſet them by till the next Day, and then boil them again till they are enough, which you may know by putting a Drop of Syrup on your Finger, for if it be enough it will rope: You muſt remember to turn them while they are boiling, that they may be preſerv'd all over; when they are done, ſet them by till they Jelly, and make ſome Jelly of Pippins and put to them; but before you take your Pippin-Jelly from the Fire, to every Pint of Jelly ſqueeze in the Juice of a couple of Lemons; then mingle the Syrup they were preſerv'd in with your Pippin Jelly, fill your Pots, let them ſtand till the next Day; then lay wet Papers upon them, dry ones over them, and tye them down cloſe.

The beſt way is to weigh the Oranges after they are boil'd, and to allow two Pound of double-refin'd Sugar to every Pound of Oranges, and a Quart of Spring Water to every two Pounds of Sugar, to make the Syrup.

If you do them in Jelly after they are preſerv'd, allow half a Pint of Jelly to every Pound of Oranges, and as much fine Sugar as your Jelly weighs.

If you preſerve them with their Meat in them, pick the Seeds out with your Finger, at the Hole you made where the Stalk was; ſee that you do not boil them too much, leaſt they loſe their Colour and turn black.

53. Another Way in Zeſts

As you zeſt the Oranges, throw the Zeſts into fair Water, and the Quarters likewiſe into another Pan, to prevent their turning black; then heat Water and put your Zeſts in it, and ſcald them till they are ſoft, then ſlip them into freſh Water, cool them, and order them

them with Sugar, putting for every two Pound of clarified Sugar, a Ladle full of Water into a Pan; heat all, over the Fire, as long as you can endure to hold your Finger in it. In the mean time drain your Orange Zests, and ſlip them into an earthen Pan, and pour the hot Sugar upon them till they are ſoak'd thoroughly; the next Day put them into a Colander to drain while you boil the Syrup till it becomes ſmooth; then pour this Syrup again upon your Zeſts, do the like the third Day, when you have brought it to its pearl'd Quality, and augment it with a little Sugar; then drain your Chips again on the fourth Day, and dry them on Sieves, or Wire-grates; turn them now and then till they are dry, and then put them up in Boxes.

54. Another Way in Slips.

ZEST your Oranges, cut your Pulp into ſlices, and ſlit them again in their Thickneſs, to render them very thin, ſcald theſe Slips in Water till they are very ſoft; then take clarified Sugar newly paſt through the ſtraining Bag, ſet it on the Fire, and when it is ready to boil, throw in your Slips, and let them have twenty Boilings: The next Day boil the Sugar ſmooth, and ſlip them into it, give them ſeven or eight Boilings: If they were made ready in the Morning, you may bring the Sugar to its pearl'd Quality, or elſe on the third Day give them a cover'd Boiling; then put them into Pots in order to be dry'd, which is to be done as follows.

Drain your Orange Slips well from their Syrup, and put them into Sugar boil'd to its feather'd Quality; let them have a cover'd Boil'd, ſtirring them ſometimes; then take the Pan from the Fire, and as ſoon as you can endure to touch the Handles, begin to work the Sugar, and make it white by rubbing and beating it with the Back of the Ladle againſt the Side of the Pan; then take up the Orange Slips with a couple of Forks, turn them, and let them be ſoak'd in the Sugar till they be well iced over; then lay them upon

Hurdles

Hurdles dreſs'd in Rocks, by which means they will be ſpeedily dry'd, and brought to Perfection.

55. To make an Orange Pudding.

BOIL half a dozen Oranges pared very fine from the white, take their Peels and boil them very tender in ſeveral Waters; then beat them well in a Mortar; then boil a quarter of a Pound of *Naples* Bisket in Cream, and rub it through a Colander, and put it to your Orange-peel, with the Whites of four, and Yolks of ſix Eggs, and ſeaſon it with Salt, Nutmeg and Sugar (you may add ſome Marrow if you pleaſe,) ſheet a Pan with Paſte, put in your Pudding and bake it.

56. To make Orange Tarts.

TAKE a dozen very fair *Sevil* Oranges, pare off the Rinds as thin as you can, that ſome of the Yellow may remain on the Orange; as you pare them, throw them into fair Water, then cut them in Halves, and ſqueeze the Juice into a Baſon; then throw them into the Water again, put in half a Pint of Water to your Juice, cover it up, and ſet it by till you have boil'd the Oranges tender in ſeveral Waters, to take out the Bitterneſs; then take out the Skins and ſtringy Parts from the inſides, and throw them into Water again; then cut them into ſlices, and dry them in a Cloth, ſtrain the Juice and Water out of the Seeds; put four or five ſpoonfuls into every Tart, ſweeten'd with fine Sugar; theſe will be enough for twelve Tarts, bake them, they will be done as ſoon as the Cruſt is enough; you may mix them with Apple if you pleaſe.

57. To turn Oranges and Lemons.

TO turn Oranges or Lemons, you muſt pare off the ſuperficial Rind or Peel on the Outſide, with a good Penknife, very thin and narrow, turning it round about the Orange or Lemon; ſo that it may be extended to the Length of ſeveral Yards or Fathoms.

58. To zeſt Oranges or Lemons.

YOU muſt cut the Peel or Rind from Top to Bottom into ſmall Slips, as thin as is poſſible.

59. Orange Water.

SQUEEZE the Juice of four *Sevil* Oranges into two Quarts of Water, and put in the Pulp and Zests, let them lie several Hours to steep, with a good Lump of Sugar; then pour the Liquor out of one Pot into another several times, strain it to be cooled and iced.

60. Another Way.

PARE two dozen Oranges, put the Peels into a Gallon of Canary and a Quart of Brandy, add four Drams of Saffron; let these steep together for two Days, then distil them in a cold Still, with some fine Sugar and Leaf Gold into the Receiver, and six Grains of Ambergreese; this will afford a Gallon of Water; you may sweeten it to your Taste.

61. To make Orangeade.

FOR every Quart of Water take six Oranges and two Lemons, squeeze out the Juice into the Water, leave the Zests and Skins for some time, beat up the Water by pouring it out of one Vessel into another; then strain the Liquor, and set it by to cool.

62. Orangeado Pye.

MAKE a thin Crust with hot butter'd Paste, then slice the Oranges and lay over the Bottom; pare and core Pippins, cut them into eight Parts, and lay them over the Oranges; then lay Orange on the Pippins, and pour on them some Syrup of Orangeado, lay Sugar on the Top, close up your Pye, bake it, then scrape fine Sugar over it.

63. Conserve of Orange Flowers.

BOIL two Pounds of Sugar to its feather'd Quality, then pick a handful of Orange-Flowers, chop them small, and put them into brown Sugar as soon as the boiling ceases, that they may impregnate well with it; then work the Sugar quite round the Pan, till there be a small Ice on the Top; then pour off your Conserve into Paper Moulds: Let it stand in them for two Hours or Use.

64. To

65. To preſerve Orange Flowers.

THROW the Flowers into Water and Salt, and let them lie for five Days, ſcald them in Water with a little Lemon Juice, then having paſs'd Sugar through the Straining-bag, and heated it on the Fire, the next Morning boil the Sugar almoſt to its ſmooth quality, and pour it upon the Flowers. The third Day boil the Sugar till it is quite ſmooth, and pour it upon them. Set it by for ſome Time to cool, then drain the Flowers and dry them in powdered Sugar, and lay them in Order on Sieves. the next Day turn them on the other ſide, and duſt them with Sugar put into a Handkerchief.

66. To make Orange Flower Paſtils.

DISSOLVE Gum-dragant in Water, when it is diſſolved ſtrain it through a Cloth, then put it into a Mortar with the Whites of Eggs, put in Orange Flowers into the Mortar and fine Sugar, and ſift it by little and little temper it together till it becomes a pliable Paſte. Then make your Paſtils of what form you pleaſe.

67. To make Eſſence of Orange Flowers.

STEEP Orange Flowers in Water, and let them lie to infuſe two Days, then diſtil them with a quick Fire, adding *Sevil* Oranges bruis'd and a good quantity of the outer peel of other Sevil Oranges. When about a quarter of your Liquor is drawn off, unlute the Alembick and you'l find the Oil ſwimming at top which you muſt take off with Cotton, pour in the diſtil'd Water again, the Oil is to be put into a Glaſs Vial. Reiterate this Operation till no more Oil riſes: Then remove the Fire and diſtil the Water left in the Receiver as Brandy is rectified for Spirit of Wine. This will make a very good Orange Water. The Eſſence or Oil muſt be kept cloſe ſtopt in the Vial.

68. To make Dizat.

TAKE half a dozen ſweet Almonds and as many bitter ones, and four Ounces of Melon Seeds cleans'd; beat theſe in a Mortar, 'till it is reduced to a Paſte, ſprinkling it now and then with a few Drops of Water,

that it may not oil. When they are thoroughly pounded put in a pound of Sugar, and beat that with your Paſte, then put the Paſte into a Gallon of Water and let it lie in ſteep; then put in a couple of Spoonfuls of Orange Flower-water, and ſtrain it thorough a Bag, preſſing the groſs Subſtance very hard, put alſo a Glaſs of new Milk into the Bag then put the Liquor into Bottles, and ſet it by to cool.

68. To bake Ox Cheeks.

BONE them, pick out the Balls of the Eyes, cleanſe the Mouth ſoak them waſh out the Blood, wipe them dry with a Cloth; ſeaſon them with Salt, Pepper and Nutmeg, put them into an Earthen Pan with three or four large Onions, Mace and Cloves; lay the Jaw Bones on the top of the Meat, then put in half a pint of Water and half a pint of Claret; cover the Pan with Courſe Paſte and bake it. Serve it on fry'd Greens and run it over with beaten Butter.

69. To boil an Ox Cheek, to be eaten cold.

BONE your Ox Cheek cleanſe it well, then lay it to ſteep in White-wine for twelve Hours; then ſeaſon it with Salt, Pepper, Nutmegs, Cloves and Mace, roll it up, tye it tight with Tape, boil it in Water, Salt and Vinegar, till it is very tender; preſs it hard, and when it is cold cut it into Slices and ſerve it up with Oil and Vinegar.

70. Another Way.

BONE your Cheeks, lay them in ſoak for four or five hours, then waſh and pick them very clean, pare off the Roof of the Mouth and pick out the Balls of the Eyes, ſtuff them with Beef-Suet, hard Eggs, Salt, Pepper, Fat and ſweet Herbs, mingle all together, and ſtuff them on the inſide, skewer both the ſides of the Head together and boil them among other Beef, when they are tender ſerve them on Brewis with interlarded Bacon, and Bolonia Sauſages, or Pork links laid on the Cheeks, cut the Bacon into thin ſlices and ſerve them with Saucers of Muſtard or Green Sauce.

71. To marinate Ox Cheeks.

BONE your Ox Cheeks, then either roaſt them or ſtew them with Claret-wine, and Wine-vinegar, ſeaſon'd with Salt, Pepper and ſlic'd Nutmeg, ſtew them till they are tender, then take them up, and put to the Liquor you ſtew'd them in a quart of White-wine, and a quart of Wine-vinegar, and Sage, Parſley, ſweet Marjoram, Thyme, a bunch of Roſemary and Bay-leaves tye them up tight together; add Salt, whole Pepper, Nutmegs and Ginger ſlic'd, Cloves and large Mace, boil all theſe together; put the Cheeks into a Veſſel; and pour the Liquor upon them, lay on them ſome Slices of Lemon, cover them very cloſe and keep them for Uſe.

72. To make an Ox Cheek Pye.

BONE them, ſoak them well in Water, boil them, tender, cleanſe them them very well, take out the Balls of the Eyes, Seaſon them with Salt, Pepper and Nutmeg, then mince Buttock of Beef and Beef ſuet, lay this in the bottom of your Pye, then lay the Cheeks upon it, with a few whole Cloves, cloſe up your Pye or Paſty and bake it.

For the Paſte take half a Peck of Flour, the Whites of half a dozen Eggs, two pound and half of Butter work the Butter and Eggs up dry in the Flour, then add a little Water to make it into a ſtiff Paſte, and work up all cold.

73. To bake Ox Palates in a Pye.

TAKE Ox Palates, Lips, and Noſes, boil them with ſweet breads, and Lambs ſtones ſcalded, with Cocks-combs and Cocks-ſtones; ſlice all theſe and put to them half a Pint of large Oiſters, parboil'd in their own Liquor, Slices of Interlarded Bacon, Cheſnuts roaſted and blanch'd, Broom-buds pickled, Pine Kernels, and Dates quarter'd; ſeaſon all theſe with Salt, large Mace and Nutmeg, fill your Pye, lay good Store of Butter on the top and ſome Marrow; bake it, when it is done, beat the Yolks of Eggs with Claret and Butter, and liquor your Pye with it, then ſhake it well

together, and garniſh with pickled Barberries, Lemons, Grapes or Gooſeberries.

74. To fricaſſey Ox Palates.

BOIL your Ox Palates till they are very tender, blanch and pare them clean, then ſeaſon them with Salt, Pepper, Nutmeg and Cloves beaten fine; add ſome grated Bread; then fry them in Butter, brown on both ſides, then diſh them; diſſolve two or three Anchovies in Mutton Gravy and pour to them; grate a little Nutmeg and ſqueeze a little Lemon into the Sauce and ſerve them up.

75. To marinate Palates, Noſes and Lips.

BOIL them tender, blanch them, then fry them in Clarified Butter or ſweet Oil: Make for them a Pickle with Wine-vinegar and White-wine, Salt, whole Pepper, Nutmeg and Ginger ſlic'd, large Mace and Cloves; add a Faggot of ſweet Herbs as Sage, Parſley, Savoury, ſweet Marjoram, Thyme, Roſemary and Bay leaves; boil them all together, Spices and Herbs, put the Pallats, Lips, and Noſes in a Veſſel, pour this Marinade to them; add ſlices of Lemon and cover them cloſe for Uſe. When you ſerve them, do it in a Diſh with Sallet Oil.

76. To make Potage of Ox Palates.

TAKE Ox Palates, boil them tender, blanch them cut them into two Pieces, and ſet them to ſtew between two Diſhes with a Piece of interlarded Bacon, and half a dozen Veal Sweet-breads in a Ladleful or two of Mutton Gravy, and as much ſtrong Broth, three or four Cloves, a Blade or two of Mace, with a Handful of Muſhrooms, and a Piece of Orange-peel. While your Palates are ſtewing, prepare a Diſh with the upper and under Cruſt of *French* Bread ſlic'd and moiſtened with the Broth, the Palates are ſtew'd in and Mutton Gravy. In the mean Time alſo you muſt ſtew by it ſelf ſome Beef Marrow in pretty large Pieces in ſtrong Broth between two Diſhes. When all is enough; take out the Bacon, Spices and Onions, and diſh up your other Meat on the Slices of Bread; pour in the ſtew'd Broth,

lay

lay your pieces of Marrow in Order on the top, ſqueeze in the Juice of two or three Oranges, and ſerve it up to Table hot.

77. A Ragoo of Ox Palates.

Boil Ox Palates, peel off the upper Skin, cleanſe them well, cut them in Slices, put them into a Sauce-pan with melted Bacon, ſome Muſhrooms and a Faggot of Savoury Herbs, toſs them up over the Fire, put in ſome Gravy to moiſten them; ſeaſon with Salt and Pepper, and ſet them to ſimmer over a gentle Fire; when they are enough, clear off all the Fat, put in ſome Cullis of Veal and Ham to thicken it.

78. To roaſt Ox Palates.

Boil your Palates tender, blanch them, cut them into Slices about two Inches long, lard half of them with ſmall Lardons; then having drawn, ſcalded and truſs'd Pidgeon and Chicken peepers, lard half of them, ſpit them on a Bird ſpit, putting a Slice of interlarded Bacon and a Sage Leafe betwixt every Bird, take alſo Cocks-combs and Stones, and Lambs-ſtones parboil'd and blanch'd, large Oiſters parboil'd and larded with ſmall lardons of Bacon, Sage and interlarded Bacon, ſpit them with your Ox Palates on a ſmall ſpit with a bit of Bacon and a Sage Leafe between them; then beat up the Yolks of Eggs with Salt, Nutmeg, Thyme and Roſemary ſhred very ſmall and grated Manchet, and when they are hot at the Fire baſte them often: In the mean Time prepare Artichoke bottoms, boil'd, quarter'd, and fry'd, dipt in Butter and kept warm, and alſo Marrow dipt in Butter and fry'd: Then rub the Diſh with a Clove of Garlick, pile up the Fowls in the middle of the Diſh upon one another, the roaſted Materials round about; then lay the Palates by themſelves, the Lambs-ſtones by themſelves, the Cocks-combs and Stones by themſelves, the fry'd Marrow and Artichokes by themſelves, and the ſweet Breads by themſelves; then having prepar'd a Sauce of Claret, Gravy, Oiſter Liquor, with a couple of diſſolv'd Anchovies, ſweet Butter, Salt, and an Onion ſlit or quartered, giving it a walm

or two over the Fire, put in three or four Slices of Orange, pour it on, and garniſh it with Oranges and Lemons ſlic'd.

79. To ſtew Ox Palates, Lips and Noſes.

BOIL them, blanch them, cut them into Bits about the bigneſs of a Shilling; put them into an Earthen Pipkin with ſtrong Broth and White-wine; add raw Calves-udders, Veal ſweet Breads, Sauſages and Sparrows or Larks, or other ſmall Birds, Anchovies or Potatoes boil'd, ſeaſon with Salt, two or three whole Cloves, large Mace, ſmall pickled Cucumbers; add alſo Marrow, Butter, Grapes, Barberries or Gooſeberries, and the Yolks of hard Eggs. Let all theſe ſtew together 'till tender, then ſerve them upon Toaſts of *French* Bread, and Slices of Lemon; you may thicken the Broth with Yolks of Eggs ſtrained with Verjuice.

1. To make Panado.

SET on a Quart of Spring Water in a Skillet, let it boil ſome time over the Fire. cut a Penny white Loaf into ſlices, as thin as a Wafer, lay them on a Diſh ſet over a Chafing-diſh of Coals; put your Water into it, with ſome large Mace, and a quarter of a Pound of Currans clean pick'd and waſh'd; let it ſtew till it is thick enough, then having diſſolv'd fine Sugar in Roſe-water, ſweeten it to your Palate.

2. Another Way.

SET a Skillet on the Fire with fair Water, grate Bread or Cakes, and put into it, put in Mace and Cinnamon whole, with good ſtore of Currans; when it is boil'd pretty thick, put in ſome Canary or White-wine, beat ſome Yolks of Eggs, ſtrain them, ſweeten them with Sugar, and put them in.

3. Pancakes to make.

TAKE a dozen Eggs, leave out ſix of the Whites, beat them well with Flour, Ale, a little Yeaſt, Canary, Salt, and beaten Spice; let your Batter be indifferently thick, let it ſtand ſome time to riſe, then fry them with ſweet Butter or lard, ſerve them with Sugar, and the Juice of Orange.

4 Another Way.

TAKE a Quart of thick Cream, a Pint of Flour, ſix Spoonfuls of Canary, a dozen of Yolks, and ſix Whites of Eggs, half a Pound of melted Butter, a little Salt, and a grated Nutmeg and Sugar. Make a Batter, and fry your Pancakes thin in a dry Pan.

5. Or thus

TAKE a Pound of clarified Butter, half a Pound of Flour, a Pint and half of Cream, four Eggs, a large Nutmeg beaten, and half a Spoonful of Salt; ſtrain the Nutmeg with the Cream, Salt and Flour; then make your Batter, fry them with Lard, and ſerve them up with fine Sugar.

6. Another way without Butter or Lard.

TAKE a Quart of Cream and twelve Eggs, beat them well together; add a couple of Nutmegs grated, ſome beaten Mace, and half a Pound of Sugar; then add as much Flour, as will make it a Batter, neither too thick nor too thin. Heat your Frying-pan pretty hot, wipe it clean, put in your Batter and fry it.

7. To make Pancakes criſp.

MAKE them in a ſmall Frying-pan, no bigger than a Saucer; then boil them in Lard, it will make them criſp, look yellow as Gold, and eat very well.

8. To make Farced Pain.

MAKE a Ragoo of Veal Sweet-breads, Artichoke Bottoms, Truffles, and Gammon, with a white thickening Liquor of roaſted Veal. Take a *French* Loaf, cut out the Crum, toaſt it as directed in the following Receipt of *Pains*; ſoak it well for a quarter of an Hour in good Broth, put in your Ragoo; ſerve it up

with Mutton-gravy, and a little thickening Liquor of Lemon Juice.

9. To make Gammon Pain.

TAKE ſmall Slices of raw Gammon, beat them well, toſs them up in a Stew-pan with a little Lard; then ſet them over a Chaffing-diſh, and with a little Flour, bring them to a brown Colour with a Spoon: When they are brought to a Colour, put to them ſome good Gravy, a Bunch of Cives and ſweet Herbs, a few Cloves, a Clove of Garlick, ſome Slices of Lemon, Cruſts of Bread, and a little Vinegar. If your Slices of Gammon when dreſs'd, are not ſufficiently thickened, add a little Bread Cullis; then take a *French* Loaf, cut it through the middle, ſo as to keep both the upper and under Cruſts whole; cut out all the Crum, and toaſt the Cruſts before the Fire, or ſet them in an Oven, to bring them to a brown Colour. When this is done, join the two Cruſts together; put them in a Diſh, ſoak them a little with the ſauce; then put your Ragoo into it with the Sauce. Garniſh with Capons Livers dreſs'd in a Veal Caul, and ſerve it up among the Inter-meſſes.

10. To make Partridge Pains.

TAKE roaſted Partridges, and the Fleſh of a Pullet or Capon, ſome parboil'd Bacon, tryed Suet, Muſhrooms, and Morils chopt. Alſo Artichoke Bottoms, Truffles, a Clove of Garlick and ſweet Herbs, all ſeaſoned and cut ſmall; and add the Crum of a Loaf ſoak'd in Gravy, and ſome Yolks of Eggs to bind it. Then make your Pains upon Paper of a round Figure, and of the thickneſs of an Egg, at a proper Diſtance one from another. Dip the Point of your Knife in beaten Eggs, in order to ſhape them, and bread them neatly, and ſerve it up for a Side-diſh. Theſe will ſerve to garniſh the large Side-diſhes.

11. To dreſs Partridge a la braiſe.

PULL and draw your Partridges, truſs their Legs into their Bodies, parboil them, and lard them with large Lardons of Bacon, ſeaſon'd with Salt, Pepper, Spices,

Spices, ſweet Herbs, Cives and Parſley ſhred. Take a Copper-ſtew-pan with a Cover, lay Bards of Bacon over the Bottom of it, lay thin Slices of Beef upon them, lay upon your Beef ſlices of Carots and Onions, and ſtrew over them ſhred Parſley; ſeaſon with Salt, Pepper, Spices, and ſweet Herbs; then lay in the Partridges with the Breaſts downwards; then ſeaſon them above, as you did underneath, and then lay over them Slices of Beef, and upon them Slices of Bacon; cover your Stew-pan, and let them ſtew with Fire over and under them. While they are ſtewing make a Ragoo of Cocks-combs, fat Livers, Veal Sweet-breads, Truffles, Muſhrooms, Artichoke-Bottoms, and Aſparagus-Tops, toſs'd up in a Sauce-pan with a little melted Bacon, leaving out the Muſhrooms and Aſparagus-Tops; moiſten them with Gravy, and let them ſtand over the Fire to ſimmer in it for half an Hour; then skim off the Fat clean; and having blanch'd your Artichoke-Bottoms and Aſparagus-Tops, put them into the Sauce-pan, and thicken it with a Cullis of Veal and Ham. When your Partridges are ſtew'd enough, take them up, drain them, and put them into your Ragoo. Diſh them handſomly, pour the Ragoo upon them, and ſerve them up for a firſt Courſe.

You may alſo ſerve them up with a haſh'd Sauce, or a Ragoo of Cucumbers; the Way of making which you will find under Cucumbers.

12. **To dreſs Partridges a** Biberot.

ROAST your Partridges, take the Meat of their Breaſts; and if that is not enough, take the Breaſts of fat Pullets roaſted; then flour a Board well, and mince it. Pound the Carcaſſes in a Mortar, and ſtew them with Gravy; ſtrain them through a Sieve; then put them into a Pipkin with your minc'd Meat, let it ſtew over a gentle Fire, but ſee that it does not ſtick to the Bottom; then put in a Spoonful of Gammon-Eſſence; take care not to let it be either too thin, or too fat. When it is enough diſh it on Plates, and ſerve it up to Table hot, to be eaten with a Spoon.

You may ſtrew over it Chippings of Bread grated fine, and brown it with a red hot Iron; then you may eat it with a Fork.

13. A Cullis of Partridges.

TAKE a brace of Partridges, bard them, roaſt them; then pound them in a Mortar: Then toſs up raw Truffles and Muſhrooms in a Sauce-pan, with melted Bacon; ſweet Herbs, Marjoram, ſweet Baſil, Cives, &c; then put in your pounded Partridges, with four or five Spoonfuls of Veal Gravy; when it has ſimmer'd a while over a ſlack Fire, ſtrain it through a Sieve for uſe.

14. A Cullis of Partridges for brown Soops, or Sauces.

HAVING barded, roaſted, and pounded a brace of Partridges, as before directed; cut a Piece of Ham, and two Pounds of a Filet of Veal into thin Slices; and garniſh the Bottom of a Stew-pan with them, and Carots and Onions ſliced; ſet theſe over a Stove to ſweat; when they begin to ſtick, drudge them with a little Flour, and move them: Put in a little Gravy and Broth in equal Quantities to moiſten them; ſeaſon it with four or five Cloves; add ſweet Baſil, Parſley, a whole Leek; ſome Truffles and Muſhrooms, and a few Cruſts of Bread: Set them all a ſimmering together over a gentle Fire for three Quarters of an Hour; then put in the pounded Partridges, and having mixed them well together, let them ſimmer for a quarter of an Hour longer. Then ſtrain them for uſe.

15. To fricaſſy Partridges.

ROAST the Partridges, till they are three quarters enough; then carve them up; then fry them with an Onion chop'd ſmall; put to them half a Pint of Gravy, two or three Anchovies, the Yolks of a couple of Eggs beaten with White-wine, grated Bread and drawn Butter; boil them till they come to a thickneſs, diſh them and ſerve them up.

16. To dreſs Partridges with Sweet-Herbs.

RAISE the Skin of the Partridges from their Breaſts with your Finger. Then mince ſweet Herbs and Parſley, fine ſcrap'd Bacon, ſeaſon'd with Salt and Pepper, ſtuff this in between the Skins and Breaſts of the Partridges; then bard them with Bacon all round, ſpit them, and lay them down at the Fire to roaſt; when they are enough take off the Bards, diſh them handſomly, pour on them ſome Eſſence of Ham, or Cullis, and ſerve them up to the Table hot for a firſt Courſe.

17. To make a Haſh of Partridges.

TAKE a dozen of Partridges, roaſt them, ſet them by till they are cold. Then mince them very ſmall, the Brawns or Wings, and leave the Rumps and Legs whole; then put to them in a Sauce-pan, or Pipkin, ſome ſtrong Mutton-broth, or ſome Mutton-gravy, with Salt, Cheſnuts, Piſtaches, a large Onion, and a grated Nutmeg. Stew the Legs and Rumps in another Pipkin by themſelves, in ſtrong Broth; then chip a Six-penny *French* Loaf in the Bottom of a Diſh, ſteep the Bread with Mutton-gravy, or good Mutton-broth, and pour your Haſh upon the Bread; lay the Rumps and Legs upon the Haſh; with fry'd Oiſters, Cheſnuts, Piſtaches, ſlic'd Lemon, and Lemon-peel, the Yolks of Eggs, ſtrain'd with beaten Butter, and the Juice of Orange, pour'd over it all. Garniſh your Diſh with carv'd Lemons and Oranges, Cheſnuts, Piſtaches, and Oiſters fry'd.

18. To dreſs Partridges the Spaniſh way.

FIRST, parboil your Partridges; then bard and roaſt them; when they are roaſted, pound one of your Partridges, and the Livers of them all, in a Mortar, with ſome Pieces of Truffles. Then take half a Spoonful of Veal-gravy, half a Spoonful of Eſſence of Ham, mix theſe with your pounded Partridge, and ſet it over a gentle Fire, let it ſimmer, but not boil; when it has ſimmer'd a while, ſtrain it through a Sieve; then put a quarter of a Pint of red Wine into a Sauce-pan, a Rocambole or two, and two or three Slices of Onion;

on; boil theſe till the Wine is half conſum'd; then ſtrain it through a Sieve. Then cut up your Partridges, put them into a Stew-pan, or Sauce-pan, with Wine and Cullis, and two or three Spoonfuls of Sallet Oil; ſet this over hot Embers, let it ſimmer, but not boil. When it is enough, diſh your Partridges in a handſome manner, ſqueeze in two or three *Sevil* Oranges; pour the the Sauce over them, and ſerve them hot for a firſt Courſe.

19. To dreſs Partridges a l'Eſtoffade.

ROAST your Partridges, take off their Skins, and cut them into Slices. Then put Muſhrooms into a Sauce-pan, toſs them up with melted Bacon: Put to them a little Veal-gravy, let them ſimmer over a gentle Fire, skim off the Fat, and thicken them with a Cullis of Veal and Ham; put your Partridges into this Ragoo, and give them a Heat; ſeaſon all with Salt, and Pepper, and ſerve them up for an Outwork.

20. To dreſs Partridges with a Ragoo of Muſhrooms.

SHRED a couple of Muſhrooms with ſome Parſley, ſcrape Bacon, mix with your Muſhrooms; ſeaſon with Salt, and Pepper; raiſe the Skin from the Breaſt of your Partridges, and farce their Breaſts with the Muſhrooms, *&c.* ſpit them, bard them on the Backs, and Breaſts, with Bards of Bacon, and lay them at the Fire to roaſt. While they are doing, cut Muſhrooms into Slices, toſs them up in a Sauce-pan, moiſten them with Eſſence of Ham, and Veal-gravy. when the Partridges are enough, take off the Bards, diſh them handſomly, pour on them your Ragoo of Muſhrooms, and ſerve them up to Table for a firſt Courſe.

21. To roaſt Partridges.

DRAW your Partridges, truſs them; then roaſt them, but not too dry; then ſauce them with Salt, Water, grated Bread, and a whole Onion boil'd together: When it is boil'd, take out the Onion, and put in minced Lemon in its ſtead; put in alſo a Piece of

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Butter; diſh your Partridges, and ſerve them up with this Sauce.

22. To ſtew Partridges.

TAKE half a dozen Partridges, parboil them; then cut them into little Pieces, ſeparating the Joint-bones, one from the other, cut the Meat into as large Slices as you can, but do not cut it clear off from the Bones; put both Meat and Bones (except the Breaſt-bones) into a Pipkin, with ſome of the Liquor wherein they were ſtew'd, ſeaſon it with Salt and Pepper, ſet it on the Fire to ſtew, afterwards put in a little ſweet Oil. When it is near enough, ſqueeze in the Juice of a Lemon. Pour all out into a large Diſh and ſerve it up hot.

23. To make a Partridge Pye.

MINCE the Fleſh of half a dozen Partridges ſmall, with as much Beef-marrow as their Fleſh weighs; mince alſo two Ounces of green Citron and Orangeado very ſmall; mix theſe with your Meat, ſeaſon with a little Salt; alſo Nutmeg, Cloves and Mace; Sweeten with Sugar to your Palate. Bake theſe in Puff-Paſte; when it comes out of the Oven, open your Pye, and having put a Grain of Musk, or Amber bruis'd, into the Juice of three or four Oranges, and a Spoonful of Roſe-water; pour them into your Pye, ſtir the Meat, and lay on the Lid, and ſerve it up to Table hot.

24. Another Way.

TAKE four Partridges, draw them, lay by the Livers, truſs them, and beat them on the Back with a Rolling-pin; lard them with large Lardons of Bacon, and Gammon; ſeaſon them with Salt and Pepper, and ſlit them through the Back. In the mean time, make a Farce of a tender Piece of Veal, a little Marrow, ſome raw Bacon, a few Muſhrooms and Truffles chopt, ſome Veal Suet, Parſley, and ſweet Herbs ſhred; bind theſe with the Yolk of an Egg, and ſtuff the Bodies of your Partridges with it. Then pound the Livers of your Partridges with ſome Bacon, ſeaſon them with beaten

beaten Spice; then make ſome Paſte with Flour, freſh Butter, Salt, and an Egg; roll out two Pieces, lay one of them on butter'd Paper, and ſpread upon it ſome Lard pounded in a Mortar; then ſeaſon your Partridges, having broken their Backs, and lay them in your Paſte; then add ſome Muſhrooms and Truffles, with a Bay-leaf, covering all with thin Slices of Bacon. Then lay on your other Sheet of Paſte for the Lid, cloſe up the Sides, waſh your Pye over, and ſet it in the Oven; when it comes out, pull the Paper off the Bottom; and having ready a good Cullis of Partridges, Sweet-breads, Muſhrooms, and Truffles; cut up your Pye, take off the Slices of Bacon, skim off the Fat, and ſqueeze in the Juice of a Lemon; pour your Cullis into the Pye hot; then lay on the Lid, and ſerve it up to Table for a Side-diſh.

After the ſame manner you may bake Woodcocks, Larks, Chickens, Pidgeons, Thruſhes, Quails, *&c.*

25. To make Paſte.

TAKE half a peck of Flour, a little cold Cream and five Eggs, work them well together, break in two pound of Butter, but not too ſmall, and it will be a very fine Cruſt, put either Fruit, Meat, or what elſe you pleaſe in.

3. To make cool Butter Paſte for Patty Pans or Patties.

TAKE half a peck of Flour two pound and an half of Butter, the Whites of three Eggs and work them well together with a little cold Spring Water.

26. Paſte for Crackling Cruſt.

BLANCH four Handfuls of Almonds, and throw into Water, then wipe them dry and pound them in a Mortar, moiſtening them frequently with Orange flower Water and the White of an Egg to prevent their Oiling: When they are well pounded, paſs them through a Sieve to clear them from all the lumps or clods, when you have thus prepar'd your Almond paſte ſpread it on a Diſh till it becomes very pliable, let it ſtand for a while then roll out a piece for the under Cruſt, dry it in an Oven upon a Pye Pan, while other Paſtry Works

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are making, as Knots, Cyphers and other Devices for the garniſhing of your Pye.

27. To make Cuſtard Paſte.

MAKE your Paſte of boiling Water and Butter, or you may put Sugar to it, which will add to the ſtiffneſs of it, and thus likewiſe for all Paſtes for cuts and orangeado Tarts.

28. To make Royal Paſte.

TAKE ſix pound of fine Flour, and three quarters of a pound of fine ſifted Sugar, an Ounce of Cloves, Mace and Cinnamon beaten; break three pound of Butter into bits and rub it into your Flour; put in ſix Eggs, whip up their Whites to Snow; make it into a ſtiff Paſte with a little Cream and Sherry mixt.

29. To make Paſte Royal.

TAKE two pound of fine Flour half a pound of double refin'd Sugar, ſome Nutmeg and Cinnamon powdered, the Whites of twenty Eggs beaten, make a Paſte with a pint of Canary and good Cream, make it pretty ſtiff, roll in two pound of Butter at five or ſix times rolling, this Paſte will be fit for Orange Puddings, all ſorts of Tarts and to garniſh Diſhes.

30. Another Way.

TAKE half a Peck of Flour two pound of Sugar two quarts of Almond milk, three pound of Butter, and a little Saffron, work all together up cold, with Roſe-water, half a dozen Eggs, ſome beaten Cinnamon and and two grains of Ambergrees and Muſk.

31. To make puff Paſte.

TAKE ſix Handfuls of Flour well dry'd, put to it the Whites of four Eggs, and half a pound of Butter, wet it with cold Water, then roll the the Paſte abroad, and ſtick on half a pound of Butter in little bits all over it; then fold it up again and flour it, then roll it out again and ſtick on another half pound of Butter, and do the ſame till you have roll'd in three half pounds; Butter the brims of your Diſh, lay the Paſte upon it and ſet it into the Oven preſently and let it bake for an hour.

32. To make White puff-Paſte.

TAKE two pound of fine Flour, and the Whites of ſix Eggs beaten up, and make it into Balls with cold Water, roll into it two pound of Butter at five or ſix times rolling. If it be in the Winter time beat your Butter to make it work, but if it be in Summer time keep it as cool as you can.

33. To make puff-Paſte for flaking.

TAKE four quarts of Flour eight Eggs, beat them to Snow, then make it into a Paſte with cold Water, and then roll in three pound of Butter at four or five Times.

34. A particular kind of puff-Paſte.

MAKE your Paſte with Flour Water, Salt and the Yolk of an Egg, knead it well together, till it becomes pliable, then roll it out of a convenient length and thickneſs; then cover it with as much ſweet Butter as your Paſte weighs, and fold it together, that the Butter may be in the middle; then let it be roll'd again, and do ſo thus for five or ſix times, allowing to three pounds of Flour, two Pound and half of Butter.

This Paſte is proper for Pan pies that are ſet on the Table without a Deſert or Banquet of ſweet Meats.

35. To make Paſty Truſt.

TAKE a quarter of a Peck of dry'd flour, rub a pound of Butter well into it, then put to it half a pint of Milk a quarter of a pint of Brandy and a Spoonful and half of Ale Yeaſt, mix theſe all well together and pour it into your Flour, and if it be not wet enough add more Milk; break and beat it with a Rolling-pin, but do not knead it; make it very light, and take Care it does not curdle, which you may prevent by mingling a little and a little at a Time.

36. To make Paſtils white

DISSOLVE Gum dragant in Water in an Earthen-pan an Ounce will be enough for four Pound of Sugar, put into it the Juice of three or four Lemons, and the Zeſts or Chips that were made of them. In two or three Days time the Gum will be diſſolved, by ſtirring of it

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now and then with a Spoon; then ſtrain it through a Linen Cloth, and pour it into a Mortar; then put in a handful of double-refin'd Sugar, finely ſifted, and beat it well into your Liquor; then add another handful, continuing to beat and temper it together well, till you have a very white and pliable Paſte; then make your Paſtils of a round or long Figure of any Shape you pleaſe, and you may make Impreſſions upon them with Seals or Cyphers, then dry them in a Stove.

37. To candy Peaches.

SLIT your Peaches on the ſide to the Stones, lay them one by one, cover them with double-refin'd Sugar, bake them in a gentle Oven, and when you take them out, lay them on a Glaſs-plate, dry them in an Oven till they are thoroughly dry, which will be in three, four or five Days, and they will be ſufficiently candied.

38. To make a compoſt of Peaches.

WHEN the Peaches are full ripe you muſt roaſt them, becauſe this ſort of Fruit is too ſoft; you muſt neatly pare them, ſtone them, and lay them in Quarters upon a ſilver Diſh with Sugar, and, if you pleaſe, with candied Lemon chopp'd ſmall; then bake them in an Oven, dreſs them, ſtrew them well with Sugar, and paſs a hot Fire-ſhovel over them, to give them a fine Colour.

39. To make Paſte of green Peaches.

Your Peaches muſt be prepar'd and cleans'd, according as is directed in the firſt Article of preſerving green Peaches; then they muſt be made into a Marmalade by boiling till they become very ſoft, and when they are drain'd, you muſt paſs them thorough a Sieve; then dry this Paſte over the Fire, carefully ſtirring it, and turning it on all ſides with a Spatula, that no Moiſture may be left, and till it begins to ſtick to the Pan: In the mean time you muſt boil Sugar till it becomes crack'd, put to your Marmalade an equal Weight of this Sugar, and temper them well together; ſet all to ſimmer together for a while; then take your Mar-

malade up in a Spoon, and dreſs it upon Slates, or in Moulds, to be dry'd in a Stove with a good Fire; the next Day turn your Paſte, when it is ſufficiently dry'd, put it up in Boxes for Uſe.

40. To preſerve ripe Peaches.

YOUR Peaches ought not to be thorough ripe, but ought to be taken when they are half turn'd; pare them nicely, ſlit them, ſtone them, and ſcald them in Water; as they riſe upon the Top of the Water, take them out, and turn them into other Water to cool; then drain them, and put them into Sugar, as it runs from the ſtraining Bag, and boil them, continually taking off the Scum till no more Scum will riſe; then let them ſtand till next Day, lay them a draining till you boil the Sugar to its ſmooth Quality, augmenting it with Sugar; then put in your Peaches again, let them have a boiling, then take them off the Fire; then on the third Day take them out, and drain them, and, in the mean time, boil up the Sugar to its pearled Quality; then ſlip in your Peaches, adding ſome pearled Sugar; give them a covered boiling, then ſet them in the Stove all Night; the next Morning dreſs them on Slates or Boards, ſtrew them all over with Sugar on every ſide, and dry them, turn them, and every time you turn them, ſtrew Sugar over them.

41. To preſerve green Peaches.

SET a large Pan over the Fire with freſh Water and new Aſhes, to make a Lye, ſcum off all the Coals that riſe on the Top; when the Lye has boil'd for ſome time, and you perceive by the Taſte that it is become ſweet and oily, take it off the Fire, and let it ſtand a while to ſettle; take all the clear Liquor, ſet it on the Fire again, and as ſoon as it begins to boil, put three or four Peaches into it; if you ſee it cleanſes them, put in the reſt, and keep them from boiling, by ſtirring it often with the Handle of a Skimmer; when the Peaches are ſufficiently ſcalded, take them out, ſhake them in a Cloth, and waſh them in fair Water; then run them through the Middle with a Knitting-needle;

then

then throw them into other fair Water, to cauſe them to recover their green Colour; then put them into other Water, and boil them over a quick Fire, often taking ſome out, and trying them by pricking them with a Pin; if they ſtick to the Pin, it is a ſign that they are not done enough, but if they ſlip off from it, they are, and muſt be taken out, and put into cold Water, then drain them, and make them green again by putting them in other Water; ſet them over a gentle Fire, with fine Sugar, putting in two Ladleſuls of clarified Sugar for one of Water; when it is heated ſlip in your Peaches, and give them ſome Boilings, carefully ſcumming them; the next Day boil the Syrup to its ſmooth Quality, put in your Peaches, make them ſimmer for a while, and leave them till the third Day; then boil the Syrup very ſmooth, augmenting its Quantity with Sugar, then ſlip in your Peaches, and give them a Boiling; when they have thoroughly imbib'd the Sugar, boil the Sugar to to its pearl'd Quality, increaſing it with Sugar of the ſame Quality; then ſlip in the Peaches, and give them a cover'd Boiling; then take the Pan off the Fire, ſcum it well, ſet them all Night in the Stove to dry up all their Moiſture; the next Day dreſs them on Slates, Tiles, *&c.* ſtrew them with Sugar, and dry them in the Stove.

42. To make Syrup of Peach Bloſſoms.

INFUSE Peach Bloſſoms in hot Water, as much as will handſomely cover them, let them ſtand in *Balneo*, or in Sand, for twenty four Hours cover'd cloſe; then ſtrain out the Flowers from the Liquor, and put in as many freſh Flowers; let them ſtand to infuſe, as before, then ſtrain them out, and to the Liquor put freſh Peach-Flowers the third time, and, if you pleaſe, a fourth time; then to every Pound of your Infuſion add two Pounds of double-refin'd Sugar, and ſetting it in *Balneo*, make a Syrup, which keep for Uſe.

43. To make a Peach Tart.

TAKE ripe Peaches, ſtone them, pound them in a Mortar, lay them in Heaps, cut candy'd Lemon-peel

ſmall, it into a Diſh with Sugar; make fine Paſte ſtiff with Flour, Butter, Salt, Water, and the Yolk of an Egg; then roll out a round Piece very thin, and make a Border for the ſide Cruſt two Inches high; put in your Fruit and Lemon-peel, *&c.* ſet your Pye into the Oven, and bring it to a fine Colour with the red-hot Fire-ſhovel,

44. To make Peach Water.

TAKE very ripe Peaches, pare them, ſtone them, and cut them in Pieces, put them into Water that has been boil'd for ſome time, and to every Quart of Water put in a Quarter of a Pound of Sugar; after the Fruit has been infus'd for ſome time, beat the Liquor out of one Pot into another; then ſtrain it, in order to be ic'd or cool'd.

45. To boil a Peacock.

FLEY off the Skin, but leave the Rump whole with the Pinions, then mince the Fleſh raw with ſome Beef-ſuet, ſeaſon with Salt, Pepper, Nutmeg, and ſavoury Herbs ſhred ſmall, and Yolks of Eggs raw; mingle with theſe ſome Marrow, the Bottoms of three Artichokes boil'd, Cheſnuts roaſted and blanch'd, and Skirrets boil'd pretty ſmall; then fill the Skin of the Peacock, and prick it up in the Back, ſet it to ſtew in a deep Diſh in ſome ſtrong Broth, White-wine, with Salt, large Mace, Marrow, Artichokes boil'd and quarter'd, Cheſnuts, Grapes, Barberries, Pears quarter'd, and ſome of the Meat made into Balls, cover it with another large Diſh; when it is ſtew'd enough, ſerve it up on carv'd Sippets, broth it, and garniſh with ſlices of Lemon, and Lemon-peel whole, run it over with beaten Butter, garniſh the Diſh with the Yolks of hard Eggs, Cheſnuts, and large Mace.

46. To bake a Peacock in a Pye.

BONE your Peacock, parboil it, and lard it with large Lardons of Bacon; then ſeaſon it with Salt, Pepper and Nutmeg, of each two Ounces and a half; when your Pye is ready, lay ſome Butter in the Bottom, with ſome Cloves beaten; then lay in your Peacock,

cook, and the reſt of the ſeaſoning upon it, lay good ſtore of Butter, cloſe it, baſte it with Saffron-water, and when it is bak'd and cold, fill it with clarified Butter.

47. Compoſts of Pears.

PRICK your Pears on the Top with a Bodkin to the Core, then ſcald them in Water till they become ſoft, take them out and cool them, pare them, and throw them into freſh Water; if they be large, cut them into Halves or Quarters, put them into clarified Sugar, and a little Water, boil them, taking off the Scum, till no more riſes, and your Compoſte is made; if you have too much Syrup left, boil it till it is waſted away to the Quantity you would have, and pour it on your Fruit,

48. To dry Pears.

TAKE Pears which are very large and fair, and lay them for two or three Days in ſweet Wort, then lay them handſomely in an earthen Preſerving-pan, and bake them in a gentle Oven; then lay them on a Sieve or Lattice, and ſet them into an Oven that is warm, but not hot, turn them twice a Day till they are dry.

49. Marmalade of Pears.

TAKE Warden-Pears, ſcald them till they are tender, take them out, drain them, and ſtrain them thro' a Sieve; boil Sugar till it is very much feather'd, allowing to every Pound of Fruit three quarters of a Pound of Sugar, temper it well with the Paſte, let it be well dry'd, ſimmer them for a while; then pour out the Marmalade into Pots or Glaſſes ſtrew'd with Sugar.

50. To make Marmalade of Pears.

SCALD the Pears in Water, and when they are tender take them out and drain them, and ſtrain them through a Sieve; then having allow'd three Quarters of a Pound of Sugar for every Pound of Fruit, and boil'd it till it be greatly feather'd, put in your Marmalade, temper them well together, dry it well, cauſing

ſing it to ſimmer for a while; then pour the Marmalade into Pots or Glaſſes ſtrew'd with Sugar.

51. To make Pear-paſte.

SCALD your Pears in Water, when they are ſoft, drain them, paſs them through a Sieve, and dry them over the Fire, ſtirring them with a Spatula continually, both on the bottom and ſides, that they may not burn; when the Paſte ſlips from the bottom and ſides of the Pan, take it from the Fire; and having prepar'd Sugar till it be greatly feather'd or crack'd, temper your Pears with it, allowing a Pound of Sugar for every Pound of Pears; then ſet your Paſte again over the Fire, let it ſimmer, then dreſs it with a Spoon, either in Moulds or upon Slates, and ſet them immediately into the Stove to dry.

52. To preſerve Pears.

TAKE Pears that are not too ripe, lay ſeveral Rows of them in order, at the bottom of an earthen Pan, cover them with Vine Leaves; then lay another Layer of Pears upon them, this do till the Pot is full, then add half a Pound of Sugar to every Pound of Pears, as much fair Water as it will diſſolve, ſet them over a gentle Fire; let them boil till they grow pretty ſoft, then ſet them by for Uſe.

53. To make a Pear-pudding.

HALF roaſt a Capon. take the Meat from the Bones, ſhred it ſmall with Suet, add to it half the Quantity of grated Bread, and a couple of ſpoonfuls of Flour, Sugar, Cloves, Mace, and Nutmeg beaten, according to Diſcretion; add half a Pound of Currans, the Pulp of half a dozen Pears bak'd, the Yolks of a couple of Eggs, and as much Cream as will make it into a Paſte; then make it up into the ſhape of a Pear, and ſtick a ſmall ſtick of Cinnamon in the ſmall End for a ſtalk, and a Clove in the Top.

54. To make a Pear-pye.

BAKE either Wardens or hard Winter Pears, with a little Water, and good ſtore of Sugar in a Pan, cover them with a Lid of Dough, draw them before they

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are thoroughly bak'd, quarter them, taking off the Skins, and taking out their Cores; then having rais'd a Cruſt of Paſte, lay in your Pears, ſcattering a few Cloves, Cinnamon and Orange-peel cut very ſmall between every Layer of Pears, and putting to them the Liquor that they were bak'd in, cloſe up your Pye and ſet it in the Oven.

55. Another Way.

TAKE good hard Winter Pears, bake them in a Pan, peel off their Skins, cut them in Halves, take out their Cores, then put them into your Cruſt, laying between them ſlices of Quinces, ſome whole Cloves, Cinnamon, Sugar, and ſhavings of Lemon-peel; cloſe up your Pye and bake it, and when it comes out of the Oven, raiſe the Lid on one Side, and put in Sugar, Roſe-water, and beaten Cinnamon, and ſerve it up to Table hot or cold.

56. To ſtew Pears.

TAKE the largeſt Wardens, put them in a Pan, put to them a Pint of Ale, ſet them into an Oven with houſhold Bread; when they are bak'd, take them out of the Pan, and put them into a ſtew Pan with half a Pint of Red-wine, half a Pint of their own Liquor, a quarter of a Pound of Sugar, a little Cream and a couple of Cloves ſlit; cover the ſtew Pan cloſe, and let them ſtew till they are red, turning them now and then; when they are ſtew'd enough, put them into a Diſh, ſtrew fine Sugar over them, and ſerve them up to Table for a ſide Diſh,

57. To keep green Peas.

SHELL your Peas, put them into Water, when it boils let them have two or three Walms, ſpread a Cloth on a Dreſſer, drain them in a Colander, ſpread them on the Cloth, dry them very well, and put them into dry Bottles, filling the Bottles with them up to the Necks, pour over them Mutton Fat melted, cork them up ſo cloſe that no Air may come to them, and ſet them in a cool Place; when you uſe them, put them into boiling Water, with a good piece of freſh Butter,

and a ſpoonful of Sugar, and when they are boil'd enough, drain them, and ſhake them up thick, you may eat them in *January*.

58. To ſtew Teas after the French Faſhion.

CUT Lettuce into little Bits, and alſo two or three Onions, take ſome Butter and ſlices of Bacon, ſeaſon theſe with Salt and whole Pepper, and toſs them up in a ſtew pan till the Lettuce is hot; then put in the Peas, and let them ſtew till they are tender; then add to them ſome good Broth or boiling Water, and let them ſtew again gently; broil a piece of Bacon and lay in the middle of the Diſh with grated Bread and ſome Parſley; pour in your Soop, *&c.* and ſerve it up.

59. Another Way.

PUT your Peas into a Pipkin with a piece of Butter, add Salt, Pepper, and a Bunch of ſweet Herbs, cover them cloſe, and let them ſtew over a gentle Fire, ſhaking them them about ever and anon; when they are almoſt enough, put in a very little Flour, moiſten them with boiling hot Water, and let them ſtand a while to ſimmer; when moſt of the Liquor has ſimmer'd away, add a little Sugar, ſtir it in, and ſerve them up in little Diſhes or Plates.

60. To make green Peas-pottage.

SHELL and cleanſe your Peas, put them into a ſauce Pan of boiling Water, then having boil'd them tender, take out ſome of them, ſtrain them, and thicken the reſt, put in Salt and Butter, and a Bunch of ſweet Herbs, or elſe chop your Herbs ſmall; when they are enough diſh them in a deep Diſh, lay Salt and Sippets about them.

61. To make a Tart of green Peas.

BOIL your green Peas tender, then pour them out into a Colander, ſeaſon them with Salt and Saffron, put to them ſome ſweet Butter and Sugar; then fill your Tart with them, cloſe it up, and bake it for an Hour; when it is drawn, put in a little Verjuice, and ſhake them well together, ice your Tart, ſtrew on Sugar, and ſerve it up.

62. To make Peas Pottage.

TAKE two Quarts of hull'd Peas put them into three Quarts of Water, ſeaſon it pretty high, put in an Onion, boil them till they are enough; then add a ſpoonful of Flour, mix'd with Water, a little Mint, a Leek and a couple of handfuls of Spinage, put in half a pound of freſh Butter and ſome forc'd Meat Balls, ſtir it all till the Butter is melted; then diſh it and ſerve it up to Table.

63. Another way.

TAKE four Quarts of hull'd Peas, boil them in as little Water as will ſuffice, till they are ſoft, and thickened; in the mean time boil a Leg of Mutton and two or three Humbles of Veal in another Pot, pricking them with a Knife to let out the Gravy; boil them in juſt ſo much Water as is ſufficient to cover them: When you have boil'd all the goodneſs out of the Meat, ſtrain the Liquor, put it into the pulp of the Peas, let them boil together, put in a good deal of Mint, ſome Thyme; and alſo a piece of Bacon: When it is enough diſh it, lay Raſhers of fry'd Bacon round the Diſh, pour in a good deal of Butter and ſerve it up.

64. To make a Sallet of green Peas.

WHEN Peas are about a foot high above the Ground, cut them up, put them into boiling Water, then drain them, put to them drawn Butter; ſeaſon with Salt, hack them with the back of a Knife, toſs them up with Butter and ſerve them up.

65. To make Peas-ſoop.

TAKE a Leg of Beef, boil it, make ſtrong Broth, let it ſtand till it is cold; then put into it a couple of Quarts of hull'd Peas, and an Onion ſtuck with Cloves, boil them very well, ſeaſon the Soop very highly with Salt, Pepper, Spice, and all ſorts of ſavoury Herbs, ſuch as are uſed in Soops, as a large Leek, Spinnage, Sorrel, Lettuce, and Roots, and bits of Bacon cut into the Diſh; add alſo criſp'd Bacon, criſp'd or toaſted Bread, forc'd meat Balls and a pint

of

of good Gravy. Lay in the middle of the Diſh eight roaſted larded Pigeons, garniſh with criſp'd Bacon and toaſted Bread.

66. Another way.

Boil three Pints of Peas in three Quarts of Water with four or ſix pound of lean coarſe Beef, till the Meat is boil'd to Rags; then put in two or three Anchovies, and half an Hour after ſtrain it from the Meat and Husks, and put them into a Sauce-pan with an Onion ſtuck with Cloves, Pepper, Ginger, bruiſed, a little Bunch of Thyme, Savoury and Parſley; boil them for half an Hour; then ſtir in a piece of Butter; then fry forc'd meat Balls Bacon and Bread cut in dice, with Spinage boil'd green, and put to it in the Diſh.

67. Another Way.

SEASON a dozen Pound of Beef moderately with Salt and Spices, and boil it till the Broth is ſtrong then ſtrain it out to a good Knuckle of Veal blanch'd, and boil it a ſecond time; then put in a Fowl that you deſign to ſerve in the Soop; let theſe boil, till it comes to the conſiſtence of a Jelly; while it is boiling put in a bit of Bacon, ſtuck with half a dozen of Cloves. Take ſome of this Broth, and if it be in Summer take green Peas, and having boil'd them in a little Water, ſtrain them, pound them in a Mortar, and make a Cullis thus; ſet a Sauce-pan on the Fire with a Quarter of a pound of Butter; two Ounces of Bacon, cut in dice, a couple of Onions ſlic'd, and a little Parſley and a Sprig of Thyme, a little whole Pepper and Cloves and the Cruſt of a *French* Roll; let theſe ſtew over the Fire gently till the Bread is criſp; then put Broth according to the quantity of your Peas; make it boil up, ſcum off your Fat; then put in your pounded Peas, and mix them well with your Cullis over the Fire: Boil them up together then ſtrain them; lay your Bread ſoak'd in your Diſh and lay in the middle a Knuckle of Veal, ſome Pigeons, a Pullet, a green Gooſe or Ducklings

Ducklings, any of them according to your pleaſure. Garniſh with Cucumbers ſplit and the Cores taken out, boil'd tender in good Broth round a rim of Paſte or forc'd Meat.

If your Peas be very young you may put in a few whole ones among your ſtrained Soop, being firſt boil'd tender.

If it be Winter time you may uſe blew Peas, being firſt boil'd tender in Water and then ſtrained out, and put to the Cullis of Broth, and Ingredients before mentioned, and you may colour it with a little Piece of Spinnage.

68. To make Peas Soop for a Faſting Day.

BOIL two quarts of Peas in ſix quarts of Water till they are tender, then take out ſome of the clear Liquor and ſtrain the Peas clear from the Husks; boil ſome Butter and when it breaks in the middle, put in ſome Muſtard, an Onion cut ſmall, Sorrel, Sallary and Spinage cut large, let it boil about a Quarter of an Hour ſtirring it often; then take in ſome Flour with one Hand, and ſome of the thin Liquor with the other; then put to it the thick ſtrained Liquor, ſome Salt, Pepper and Mace; put in thick Cream and *French* Rolls criſpt and dipt in Milk and lay it in the middle of the Diſh.

69. To boil Perches.

GUT your Perches, give them three Scotches with a Knife to the Bone, only on one ſide; after that put into a Stew-pan or Kettle, Water, as much hard ſtale Beer, White-wine and Vinegar, as will cover your Fiſh, and Herbs, *&c.* then put in a good Quantity of Salt, a Bunch of Winter-ſavoury, Thyme, Roſemary, and Parſley, and a Handful of Horſe-radiſh-root ſlic'd: Set your Stew-pan over a Brisk-wood-fire, and let it boil up to the height, and then put in your Fiſh one by one, that they may not cool the Liquor, ſo much as to make it fall in its boiling. While the Fiſh are boiling, for your Sauce, take a little of the Liquor and beat up ſome Butter with it. Then, when your

your Perches are enough, take them up, take off the Skins; diſh them, ſtrew ſhav'd Horſe-radiſh over them, and ſome beaten Ginger; run them over with your melted Butter.

Garniſh the Sides of the Diſh with ſlic'd Lemon, and ſend it up to Table.

70. To dreſs Perches with a cullis of Cray-Fiſh.

CUT your Perches, lay them into a Stew-pan, with two Glaſſes of White-wine, a little Vinegar, and as much Water, as will cover them, and ſome Slices of Lemons, a Bay Leaf, Cives, Parſley and ſome Baſil; add alſo ſome Pepper and Cloves: Set them over a Stove to ſtew; then take them off and let them ſtand by to cool in your *Court Bouillon*, i. e. in your foremen-tioned Liquor and Seaſoning: When they have ſtood a while take them out, take off their Skins; but take care not to break the Fleſh; then lay them in a Diſh cover them and keep them hot, while you make the following Sauce; put a Piece of Butter, as big as couple of Eggs into a Sauce-pan; add Salt, Pepper, grated Nutmeg, an Anchovy minc'd, a Drop or two of Vinegar, a Drop or two of Water, and a Pinch of Flour; give theſe a warm over the Fire, ſtirring them with a Spoon, till the Butter is melted and grown thickiſh; then put to it ſome Cullis of Cray-fiſh, and having pour'd this on your Pearches, ſerve them up.

71. To dreſs Perches in Filets.

CLEANSE Muſhrooms well, and beat them in a little Cream; than having cut your Perches into Fil-ſets or Slices, the whole length of the Body, divid-ing each Perch into 4 Pieces; mix them together, and boil them with a Thickening, the ſame made of the Yolks of three Eggs, ſome Nutmeg grated, a little Parſley ſhred, and the Juice of a Lemon. Stir them very carefully, that you do not break your Filets: And when they are boil'd enough, diſh them,

pour

pour your Ragoo upon them, and as much with Slices of Lemon, &c.

72. To fry Perches.

SCRAPE of the Slime and Scales, waſh them in Salt and Water, gut them and dry them in a Cloth; flour them and fry them in ſweet Butter till they are brown and criſp; then lay them in a warm'd Diſh before the Fire; pour away that Butter: Take other freſh Butter, and fry in it a good deal of Parſley and Sage criſp: Lay theſe fry'd Herbs in your Fiſh. In the mean time let an Anchovy be diſpers'd in three or four Spoonfuls of ſcalding hot ſpring Water and with them beat up ſome Butter. Pour this on your Perches, garniſh with Parſley, Strawberry-leaves, &c.

73. To make a Ragoo of Perches.

GUT your Perches, half broil them on a Grid-iron, then take them up and take off their Skins neatly; then take a Sauce-pan, put into it a little Fiſh-broth, half a pint of White-wine, ſome Salt and Pepper, an Onion ſtuck with Cloves, a Bay Leaf and ſome Parſley ſhred; then take a Stew-pan, put into it as much Butter as the quantity of an Egg, a little Flour and half brown it, and pour it into your Sauce in the ſame Pan; then lay in your Perches and ſet them over a gentle Fire to ſimmer: When they are ſtew'd enough diſh them and pour over them any of thoſe meagre Ragoos, that you will find the Directions to make in letter R, and ſerve them up hot for a firſt Courſe.

74. To make perfum'd Waſh Balls.

DISSOLVE Muſk in ſweet compounded Water; then take about the Quantity of one Waſh-ball of the Compoſition, and mix it together in a Mortar; mix this well with your Paſte and make it up into Balls.

75. To make perfumed Cakes.

TAKE two Ounces of Benjamin, an Ounce of Storax, half a Dram of Labdanum, half a Dram of

of Calamus Aromaticus, a little Citron-peel, and half a Dozen Cloves: Boil the Benjamin and Storax in half a pint of Roſe-water, in a new glaz'd Pipkin, a little time, ſo long as the Moiſture holds out without being evaporated; then put in the Labdanum, Cloves and Citron, ty'd up in a linnen Rag, adding more Roſe-water: And when they have boil'd a little, take them off and ſtrain them through a Linnen Cloth, and when they are cold this will be a curious perfum'd Paſte.

76. A perfume to burn.

TAKE Benjamin, liquid Storax, and Storax Calamita, fine of each an Ounce; mix and diſſolve them as much as you can in two Ounces of damask Roſe-water; then add as much Florentine Orrice in fine Powder, as is ſufficient to make it up into a Paſte; alſo of Civet and Musk in fine Powder, of each a Dram; mix all theſe very well together, and make them up into Cakes about the bigneſs of a Silver two Pence; dry them on a Tin-plate and keep them for Uſe. Theſe Cakes are good to perfume abundance of other things, beſides that they are good to burn.

77. To make a Perfume to perfume any ſorts of Confections.

TAKE Musk and Oil of Nutmeg of each an equal Quantity; infuſe them in Roſe-water, and with it ſprinkle your Banqueting Preparations and the Scent will be as grateful as the Taſte.

78. To make perfumed Powder.

TAKE half a pound of Florence Orris, half a pound of dry'd Damask-roſes, an Ounce of Benjamin half an Ounce of Storax, three quarters of an Ounce of yellow Saunders, a Dram of Cloves and a little Citron Peel: Pound all theſe in a Mortar to a fine Powder; put to this ten Pound of Starch, mix it well, ſift it fine, and keep it dry for uſe.

79. To

79. To make perfumed Water.

POUN'D Benjamin, Storax, Calamint, Cloves and Maſtick in a Mortar, and put them into a Glaſs-vial, and put to them Aqua-vitæ or the Spirit of Wine, and when the Liquor is chang'd to a red Colour, infuſe in it a grain of Musk, ſtrain it and keep it for uſe.

80. To make Perry.

LET not your Pears be too ripe before you grind them, becauſe their Pulp will not eaſily let go its Juice, and with ſome Pears of a ſweet Taſte, it is beſt to mix ſome Crabs with them. Thoſe Pears are beſt for making Perry that have a very Vinous juice, and thoſe that are not fit to be eaten by Reaſon of their harſhneſs, as the Red and Green, Squaſh Pear, the *John* Pear, the *Lullarm* Pear, the White and Red Horſe Pears, or as Mr. *Evelin* ſays, the *Turgovian* Pear: The manner of making Perry in all Reſpects is the ſame as in making Cider, which you may ſee in Letter C under the Articles Cider, Numbers, 136, 137, 138, 139, 140.

81. To bake a Pheaſant.

BONE your Pheaſant, lard it with pretty big lardons of Bacon, then ſeaſon it highly with Salt, Pepper, Nutmeg; lay Butter in the bottom of the Pye, then lay in your Pheaſant, and put in half a dozen of whole Cloves, then lay on Seaſoning, and a good Quantity of Butter, cloſe up your Pye, and baſte it over with Eggs, bake it and when it is bak'd, fill it up with Clarified Butter. This is to be eaten cold, but if you are to eat it hot, you muſt not put in above half the Seaſoning, and liquor it with Gravy and the Juice of Orange; you may alſo put in your Pye Beef-ſuet and ſome Veal minc'd ſmall, Sweet-herbs, grated Nutmeg, Pepper, Salt, the Yolks of four raw Eggs, Artichoke bottoms, boil'd Grapes or Gooſeberries.

82. To boil a Pheaſant.

FLEY off the Skin, but leave the Rump and Legs whole with the Pinions; then mince the Raw-flesh with ſome Beef-ſuet; ſeaſon it with Salt, Pepper, Nutmeg,

and

and Sweet-herbs ſhred ſmall; take alſo the bottoms of three Artichokes boil'd, ſome Cheſnuts roaſted and blanch'd. ſome Skirrets boil'd and cut pretty ſmall, incorporate all theſe together with the Yolks of three or four raw Eggs, according to the Quantity of your Ingredients, then fill the Skin of your Pheaſant, and prick it up in the Back, lay it in a deep Diſh, put in ſome Strong-broth, quarters of boil'd Artichokes, Marrow, White-wine, Salt, large Mace, Cheſnuts, Grapes Barberries and Pears quartered, and alſo ſome of the Meat made up into Balls, cover the Diſh cloſe, ſet them over the Fire and let them ſtew, when they are enough ſerve them up on fine carved Sippets, broth it and lay on the Garniſh, with whole Lemon-peel and Slices of Lemon; run them over with beaten Butter, garniſh the Diſh with large Mace, the Yolks of hard Eggs and Cheſnuts.

83 To dreſs a Pheaſant a la braiſe.

PICK and draw your Pheaſant, cut off the Legs, truſs the ends of The thighs into the Body, and parboil it, lard it with large Lardons of Bacon well ſeaſoned, lay Bards of Bacon and Beef-ſtakes well beaten and ſeaſon'd with Salt, Pepper, Spices, Sweet-herbs, Onions ſlic'd, Parſnips and Carots in ſlices; then lay in your Pheaſant in a Stew-pan: Lay the ſame Seaſoning over it, and cover it with Stakes of Beef and Slices of Bacon, as you did under, then cover your Stew-pan and put Fire over it and under it, and let them ſtew well together. While your Pheaſant is ſtewing, make a Ragoo with Veal ſweet-breads, Fat Livers, Muſhrooms, Truffles, Aſparagus tops, and Artichoke bottoms, toſs'd up in melted Bacon, moiſtened with Gravy, and ſimmer'd over a gentle Fire. When it is ready take off all the Fat, and thicken it with a Cullis of Veal and Ham; then take up your Pheaſant, let it be well drained, then diſh it, pour your Ragoo over it and ſerve it up hot.

84. To dreſs Pheaſants with Carp Sauce.

TRUSS your Pheaſants, lard them with Bacon, roaſt them, but not too dry. To make the Sauce for them

lay

lay tender Veal ſtakes in the bottom of a Stew-pan, add alſo Slices of Onion and Gammon of Bacon, ſome Roots of Parſley and a Faggot of Sweet-herbs; then having a Carp gutted, and waſh'd in Water, but not ſcal'd, cut it in Pieces in the ſame manner you do for ſtewing, and put it into your Stew-pan; then ſet it over a Stove and colour it, as if you deſign'd to make Gravy of it; then pour in ſome Veal gravy and a Quart of Champaign-wine, add alſo ſome Muſhrooms and Truffles chopt, and a Clove of Garlick. Let all theſe boil well together, but ſee you do not make it too Salt, when they are enough ſtrain them through a Seive, forcing it through that the Sauce may be pretty thick. If it be not thick enough, put ſome Partridge Cullis to it, and put it into a Stew-pan; then tye up your Pheaſants, lay them in this Sauce, to keep them hot till you ſerve them up. When you ſerve them unbind them, dreſs them in a Diſh, pour the Sauce over them. You may garniſh them with Partridge *Pains*, which you will find in the Article of *Pains*.

85. To make a Pheaſant Pye.

TAKE the Fleſh of a Pheaſant and the Fleſh of a fat Pullet, and a tender Piece of a Leg of Veal, mince all together with Muſhrooms, Veal Sweet-breads, boil'd Gammon, raw Bacon, Cives and Parſley: Seaſon them with Salt, Spice and Sweet-herbs, and make a Godivoe of them, and alſo make a pretty ſtrong Paſte, raiſe your Pye either with Double or Single Cruſts, as you pleaſe, fill it with the before mentioned Ingredients, bake it and when it comes out of the Oven pour into it a Cullis of Muſhrooms, and ſerve it up to Table hot.

86. To boil a ſucking Pig.

TAKE a young ſucking Pig, and lay him round with his Tail in his Mouth; put him into a Pot of Water, throw in a good Handful of Salt; put in a Bunch of ſweet Marjoram, Winter-ſavoury, Thyme and Roſemary; when the Pig is half boil'd, take it up, and fley off his Skin; then cut him into Quarters, and lay them in a Stew-pan with Prunes, Currans and

large Mace; when he is ſtew'd enough, take him up, lay Sippets in the Diſh, the Pig on them, and pour the aboveſaid Ingredients over him.

87. To dreſs a Pig au Pere doüillet.

YOUR Pig being ſcalded, drawn and cleanſed, cut it into Quarters, and lard them with large Lardons of Bacon, well ſeaſoned with Salt, Pepper, Nutmeg, Cloves, Bay-leaves, young Chibbols, and green Lemon: Then lay a clean Napkin into the Bottom of a Pot; put into it Broth and a little White-wine, lay upon the Napkin Bards of Bacon, upon them lay the Quarters of the Pig, and the Head in the middle; then lay on a Seaſoning of Salt, Pepper, Nutmeg, Cloves, Cinnamon and Mace, a ſlic'd Onion and Lemon, two Rocamboles, Baſil, a Bay-leaf, Cives, Parſley, Parſnips and Carots; cover all theſe with Bards of Bacon, and fold the Napkin over it. Take a Filet of Veal, cut two or three Pound of it into Slices, lay Bards of Bacon and them in the Bottom of a Stew-Pan, cover your Pan, and ſet it on a Stove; when it begins to ſtick, moiſten it with good Broth; but take care, that it does not become brown; pour this into your Pot or Kettle, where your Pig is, with a Quart of White-wine, and ſtew your Pig in it. If you would ſerve it up hot, make a Ragoo as follows. When your Pig is almoſt enough ſtew'd, toſs Veal Sweet-breads, Muſhrooms, and Truffles up in a Sauce-pan, with a little melted Bacon, moiſtened with good Gravy, and when they have ſimmer'd a while till they are enough, skim off the Fat, and thicken with a Cullis of Veal and Ham; then take up your Pig, drain it well, lay the Head in the middle of the Diſh, the four Quarters round it, pour the Ragoo over it, and ſerve it up for a firſt Courſe.

If you would ſerve it cold, take it off the Fire, ſet it by, let it ſtand to cool in its own Liquor; when it is cold take it out, and drain it well, wipe it dry with a Napkin; lay a Napkin in a Diſh, lay the Head

Head in the middle, the four Quarters round it, and garniſh with green Parſley.

88. To dreſs a Sucking Pig in Galantine.

TAKE a Sucking-pig ſcald it, draw it, cut off the Head and Legs, then beginning at the Belly ſtrip off the skin, but take care you do not cut it, eſpecially on the Back, ſpread the Skin handſomely on the Dreſſer, and then prepare the following Farce. Take tender Veal, raw Gammon of Bacon, all ſorts of Sweet-herbs except Roſemary and Sage, add a little Parſley and Chibbols chopt. In the mean time prepare a ſtrong Liquor to moiſten your Farce thus, put a quart of Water into a Pipkin with two or three Shalots, two or three Cloves of Garlick, a couple of Bay leaves, Sweet-baſil, Savoury and Thyme, and boil them till the Liquor comes to a Pint: Take ſome Piſtaches and Almonds, ſcald them and the Yolks of half a dozen hard Eggs, then cut ſome Slices of lean Gammon, and ſome Slices of Bacon; ſeaſon them well, let a ſlice of Gammon, another of Bacon, alſo a Lay of Almonds, another of Piſtaches and a third of hard Yolks of Eggs be ſet in Order, alſo add to your Farce, Muſhrooms and Truffles cut ſmall, and a little natural Cream, and ſoak them in your ſtrong Liquor, and afterwards add the Yolk of one Egg. When you have laid the Bacon and other things in this Order, you muſt ſpread the Farce over them, beginning at one of the Ends of the Pig's Skin, and then roll them up, drawing the two Swards on both ſides cloſe together, ſo that the Farce may not fall out; roll it up of a convenient Length, and either tye it, or ſew it up on all Sides, and put it in a Napkin, which muſt be ſew'd up in the middle and both ends, to keep it all cloſe together. Then put it into a Stew-pan, laying Slices of Bacon and Beef in the Bottom of the Stew-pan, and Slices of Beef and Bacon over your Pig; let it be covered and ſtew'd *a la Braiſe*, or between two Fires, the one under and the other over it, for two or three Hours. When it is enough, let the Pig cool in

the Sauce, and when you take it out of the Napkin, untye it, and cut it into Slices, lay them in a Diſh upon a clean Napkin, and ſerve them up cold with Slices of Lemon and Flowers.

89. To roaſt a Pig.

MINCE the Pig's Liver with blanch'd Bacon, Muſhrooms, Truffles, ſavoury Herbs, half a Clove of Garlick, ſome Capers, and an Anchovy; toſs theſe up in a Sauce-pan, and put it into the Pig's Belly, alſo a Piece of Butter, and an Onion ſtuck with Cloves. Sew it up, and your Pig being ſpitted, lay it down to roaſt; dip a Feather in Sallet Oil, and rub your Pig all over with it; this will make the Skin crackling, and will prevent it from bliſtering. Make the Sauce for it of its own Gravy, the Pudding in the Pig's Belly, a bit of Butter, into which ſqueeze in a Lemon and ſerve it up hot.

90. Another Way.

THE Pig being ſcalded, drawn, and waſh'd clean; put into the Belly of it a Cruſt of Bread, and ſome Sage; ſtitch up the Belly, ſpit it and lay it down to the Fire, baſte it with Butter; and when it is roaſted fine and criſp, take chopt Sage, grated Nutmeg and Currans, and a little grated Bread boil'd in Water, and a little Vinegar; alſo the Brains, ſome Barberries and Sugar; give theſe a few walms over the Fire, keeping them ſtirring; then put in a good Piece of Butter: Divide the Body and Head of the Pig, cut off the Ears, lay them on the Shoulders, and ſerve it up with the Sauce before mentioned.

Or you may make the Sauce thus. Mince ſweet Herbs, as Penny-royal and Savoury, and roll them up in Balls with Butter, and put them into the Belly of the Pig, before you roaſt him, inſtead of the Cruſt of Bread and Sage, and make the Sauce with the Brains, Butter, Vinegar, and Barberries, and ſo ſerve it up.

91. To roaſt a Pig with the Hair on.

DRAW your Pig very clean at the Vent, taking out the Guts, Liver and Lights; cut off his Feet, and truſs him; prick up the Belly, ſpit him, lay him down to the Fire, take care not to ſcorch him; when the Skin begins to riſe up in Bliſters, pull off the Skin and Hair; when you have clear'd the Pig of both, ſcotch him down to the Bones, baſte him with Butter and Cream, being but warm; then take Salt, Sugar, and grated Bread mingled together, and dredge him with it, till it is covered half an Inch, or an Inch thick; when it is roaſted enough, ſerve it up whole with Sauce, made of Wine-Vinegar, whole Cloves, whole Cinnamon and Sugar, boil'd to a Syrup.

92. To roaſt a Pig with the Skin off.

LET your Pig be newly kill'd, draw him, fley him, and wipe him very dry with a Cloth; then lay him by, and make a hard Meat, with Cream, the Yolks of ſix Eggs, grated Bread, Salt, Beef-ſuet, Cloves, beaten Mace, and Thyme ſhred, make of theſe a pretty ſtiff Pudding, ſtuff the Belly of the Pig with it, ſew it up; then ſpit your Pig, ſtick it full with Sprigs of Thyme, lay it down to the Fire, ſet under it a Diſh with Claret-wine, Salt, Vinegar, a Nutmeg grated and Thyme; as the Pig roaſts, baſte it with theſe, and when it is enough, froth it up with Butter; then take the Sauce into which it drop'd, and put to it a Piece of Butter, and ſome Lemon minc'd; and having beat it up thick, diſh your Pig in it.

93. To dreſs a Pig the French Way.

HAVING ſcalded and drawn your Pig, ſpit it, lay it down to the Fire to roaſt, and when it is throughly warm pull off the Skin and cut it off the Spit, and divide it into ſixteen or twenty Pieces, then put the Pieces of Pig into White-wine and ſtrong Broth, and ſtew it with Nutmeg grated, Pepper, a couple of Onions minced ſmall, and ſome Thyme ſtrip'd, ſome Gravy, Butter, Elder-Vinegar and two or three Anchovies; when it is ſtew'd

diſh it in the the Liquor it was ſtew'd in, with ſome Slices of Orange and Lemon upon it.

94. To dreſs a Pig the German Way.

CUT your Pig into four quarters, toſs them up in a Stew-pan with melted Bacon or fry them with Lard; then ſtew them in good Broth with a little White-wine, ſeaſon'd with Salt, Pepper and Nutmeg, a bunch of Sweet-herbs and an Onion ſtuck with Cloves, then in a Stew-pan toſs up in Lard ſome Oiſters a little Flour, and a Piece of Lemon. Garniſh the Diſh with fry'd Parſley and the Brains of the Pig.

95. To boil a Sucking Pig.

TAKE a young ſucking Pig, and lay him round with his Tail in his Mouth, put him into a pot of Water, throw in a good Handful of Salt; put in a bunch of Sweet-marjoram, Winter-ſavoury, Thyme and Roſemary; when the Pig is half boil'd take it up and fley off his Skin, then cut him into quarters and lay him in a Stew-pan with Prunes, Currans and large Mace; when he is ſtew'd enough take him up, lay Sippets in the Diſh, the Pig on them, and pour the aforeſaid Ingredients over him.

96. To ſouce a Pig.

TAKE a young Pig, cut off the Head, ſlit the Body thro' the middle, bone it lay it all Night in warm Water, make it up into a Collar like Brawn, and boil it in Water 'till it is tender: Then lay it into an Earthen-pan with Water and Salt, then boil a quart of that Liquor with a quart of White-wine, putting in two or three Bay leaves; when this Souce is cold unclothe your Pig, and put it into the Souce. When you ſerve it up, do it with green Fennel as you do Sturgeon, with Vinegar in Saucers: It will keep good a quarter of a Year.

97. To make a Pig Pye.

TAKE a young Pig, fley off the Skin, quarter it, ſeaſon the Quarters with Salt and Pepper beat fine and mixed together, make up a Crutt of Paſte in the Form of a Pye, lay in your quarters; ſhred a Hand-

ful

ful of Parſley and half a dozen ſprigs of Winter-ſavoury ſmall, and ſtrew them over your Pig; and then ſtrew over theſe the Yolks of two or three hard Eggs grated, upon theſe lay ſome blades of Mace, and Bunches of Barberries, a Handful of Currans, and ſpread over all about half a pound of freſh Butter; then cloſe up your Pye, and ſet it into an Oven moderately heated, let it ſtand for three Hours, then beat up a pound of Butter with a little Sugar ſcraped over the Lid.

98. **To dreſs Pigs petty-toes** a la Sainte menehout.

LET your Petty-toes be well dreſt, divide them into halves and tie every Petty-toe together; then lay into a Stew-pan or pot Bards of Bacon in the Bottom, and upon them, lay a Layer of Petty-toes and Sweet-herbs, and upon them, lay a Layer of Petty-toes and Bards of Bacon, and do the ſame 'till you have laid in all your Petty-toes, then put to them a Quart of White-wine, a Glaſs of Spirit of Wine, a Bay leaf or two, a little Coriander and Annis, and a little Quick-ſilver, then cover all over with Bards of Bacon; line the Edges of the Stew-pan or pot with Strong Paper, ſo that the Lid may be exactly fitted. and ſtop it up very cloſe; then ſet them to ſtew *a la braiſe* or between two Fires, the one under and the other over; but let not your Fires be too brisk, that the Petty-toes may ſtew leiſurely for ten or twelve Hours, then take them out, cool them and bread them neatly, then lay them on a Gridiron and broil them, to be ſerved up hot among the Intermeſſes.

99. **To boil Pigeons.**

STUFF the Pigeons with Parſley and Butter, put them into an Earthen Pipkin with ſome Sweet Butter and boil them; then put in Salt, groſs Pepper, Spinage, Roſemary, Thyme and Parſley ſhred, and ſtrain in the Yolk of an Egg with ſome Verjuice; lay Sippets in the Diſh, lay on your Pigeons, and pour what they were boil'd in over them.

100. To roaſt Pigeons with Bacon.

SCRAPE ſome Bacon, Seaſon it with Pepper, Spice and Savoury Herbs, a Muſhroom and Truffle, take ſome Cives and Parſley ſhred, mix all theſe well together, then your Pigeons being truſs'd for roaſting, raiſe the Skin of their Breaſts with your Finger, and farce their Breaſts with this Farce, then ſpit them, wrap them up in thin ſlices of Veal, and upon them Slices of Bacon, paper them to keep on the Veal and Bacon, and lay them down to the Fire to roaſt, while they are roaſting make for them the following Ragoo. Cut thin ſlices of Ham of Bacon, beat them a little, garniſh the bottom of a Stew-pan with them, ſet it over a gentle Fire to ſimmer, when it begins to ſtick add to it melted Bacon and a pinch of Flour, when it has had ſix or eight turns over the Stove, moiſten it with Gravy that has no Salt in it, and put in a little Pepper and a Faggot of Sweet-herbs; cover it cloſe, and let it ſimmer over a gentle Fire; when it is enough take off the Fat clean, and pour in ſome Cullis of Veal and Ham to thicken it; when the Pigeons are roaſted enough take off the Bards of Bacon and Slices of Veal, diſh them, garniſh with the ſlices of Ham, pour the Liquor of your Ragoo upon them and ſerve them up hot to Table for a firſt Courſe.

101. To dreſs Pigeons a la Braiſe.

TAKE large Pigeons, truſs them well, and lard them with large Lardons of Bacon well ſeaſoned; then make a pretty thick Farce and ſtuff their Bodyes, then put them into a Stew-pan and ſtew them *a la Braiſe*, or between two Fires, as you do many other Things. When they are done, diſh them in Order, clearing them well from the Fat, then pour on them a Ragoo of Veal ſweet Breads, and Truffles, and ſerve them up hot.

102. To dreſs Pigeons an Baſilic.

LET your Pigeons be well blanch'd in ſcalding-hot Water; then cut the backs open a little, juſt enough to put in a ſmall farce, which you muſt make as follows, mince the Livers of your Pigeons very ſmall with raw Bacon,

Bacon, Cives, Baſil and Parſley well Seaſoned, and farce them with it: Then boil them in good Broth, with a little Salt and Verjuice and an Onion ſtuck with Cloves; while they are boiling beat ſome Eggs, when they are enough take them up, roll them in the Eggs, and in Crums of Bread, 'till they are covered all over pretty thick, then heat ſome Hogs Lard very hot, fry them very brown, then diſh them, garniſh with fry'd Parſley and ſerve them up.

103. To dreſs Pigeons with ſweet Baſil.

SCALD your Pigeons well, ſlit them a little on the back, then make a ſmall farce of raw Bacon, minced ſmall with ſweet Baſil and Chibbol well ſeaſoned, put this into the ſlit in your Pigeons, and put them into a Stew-pan with good Broth a little Salt, Verjuice and an Onion ſtuck with Cloves, then take them out roll them in beaten Eggs, drudge them well with grated bread, fry them brown in hot Lard. then fry them again with Parſley, with which you muſt garniſh them, when you ſerve them up, they will ſerve for a ſide Diſh.

104. To broil Pigeons.

SLIT them down the back, ſprinkle them with Salt and Pepper, lay them on the Gridiron, broil them gently, turning them often; baſte them with Red Wine; make a Sauce of freſh Butter, a Shalot and the Juice of Lemons and ſo ſerve them up hot.

105. To ſtew Pigeons in Compoſt.

TRUSS your Pigeons handſomely with their Legs into their Bodies, then parboil them; lard them with large Lardons, ſeaſon'd with Salt, Pepper, Spices, Cives, and Parſly ſhred, and ſweet Herbs, and ſtew them *à la Braiſe*, or between two Fires: In the mean time prepare a Ragoo of Fowls Livers, Cocks-Combs, Muſhrooms and Truffles, toſs'd up in a Stew-pan with a little melted Bacon, moiſten'd with Gravy, ſimmer'd over a gentle Fire, clear'd from the Fat, when near enough, thicken with a Cullis of Veal and Ham; when the Pigeons are ſtew'd enough, take them up and drain

drain them; then put them into the Ragoo, let them ſimmer in it, to give them the Reliſh of it; then diſh them, pour the Ragoo over them, and ſerve them up hot for a firſt Courſe.

106. To make a Cullis of Pigeons.

ROAST three or four Pigeons, then pound them in a Mortar; then take Muſhrooms and Truffles, a Chibbol, ſome Parſley, two or three Rocamboles, a few Capers, and three or four Anchovies, mince all very ſmall, mix them well with your Meat, and toſs them up in a Stew-pan with melted Lard; put in ſome good Gravy, ſtrain it with ſome Lemon-juice, and thicken it according to Diſcretion.

107. Another Way.

TAKE a couple of Pigeons at their full Growth, roaſt them, and pound them in a Mortar; then ſhred a couple of Anchovies, ſome Morils and Truffles, a couple of Rocamboles, a few Capers, ſome Parſley and Cives together very ſmall; mix theſe with the pounded Pigeons, put them into a Sauce-pan, with Veal, Gravy and Ham, let them ſimmer a while, then ſtrain it through a Sieve for Uſe.

108. To dreſs Pigeons with Fennel.

HAVING provided Pigeons of the beſt ſort, truſs them, and only ſinge them before the Fire; then take their Livers with ſome Bacon, Cives, Parſley and Fennel, and mince them ſmall, ſeaſon them with Salt, Pepper and Nutmeg, ſtuff the Bodies of your Pigeons with this Farce, and roaſt them, and ſerve them up to Table with a good Ragoo pour'd over them.

109. To dreſs Pigeons in Fricandeaux.

TAKE large Pigeons, truſs them with their Legs in their Bodies, divide them in two, and lard them with ſmall Lardons of Bacon; then lay them in a Stew-pan, the larded Sides downwards, then put to them a couple of whole Leeks, and a couple of Ladleſuls of good Broth, cover your Pan, and let them ſtand to ſimmer over a gentle Fire; when they are done enough make a briſker Fire under them, to waſte away

way what Broth remains, and when they are come to a fine brown Colour, take them up and diſh them; take away all the Fat that is left in the Stew-pan, and put ſome good Broth and Veal Gravy into it, to looſen what ſticks to the Bottom of it, put in a few whole Corns of Pepper, and ſet it over the Stove for a Minute or two; then pour this Sauce on the Pigeons, and ſerve them up in little Diſhes or Plates.

110. To fricaſſy Pigeons in their Blood.

TAKE live Pigeons, bleed them, and ſave their Blood, ſqueeze a Lemon into the Blood, to keep it from changing; when you have pull'd your Pigeons, ſcald them, and then draw them; divide them in Halves or Quarters, ſeaſon them with Salt and Pepper, lay them into a Stew-pan; put in alſo a Bunch of ſweet Herbs, Sweet-Breads of Veal or Lamb, Cocks-Combs, Artichoke Bottoms, Muſhrooms and Truffles, and toſs them up all together in melted Bacon, add a quarter of a ſpoonful of Flour, and put in ſome Gravy to moiſten them; let them ſimmer for ſome time over a gentle Fire, and when they are done enough, take off all the Fat, and thicken it with a Cullis of Veal and Ham, In the mean time let the Blood be ſtrain'd through a Sieve, and beat it up with the Yolk of an Egg, and put to it a little Parſley ſhred ſmall; then pour your Blood into the Stew-pan, keeping the Pan moving, that it may not boil up; ſerve it up for a firſt Courſe in Plates or little Diſhes.

111. To pot Pigeons.

PICK your Pigeons well, wipe them clean, but do not waſh them, ſeaſon them with Salt and Pepper; then roll up Butter in the Seaſoning, and put it into their Bellies; ſix Pigeons will take up a Pound of Butter; then drudge them with Flour, put them into the Pot, laying their Breaſts downwards, and tye them down cloſe, ſet them into the Oven, and bake them; when they are drawn, take them out of the Pot, clear them from the Gravy, they were bak'd in, laying their Breaſts upwards,

upwards, and pour over them clarified Butter, and ſet them in a cool Place.

112. Pottage of Pigeons farced.

DRESS and blanch your Pigeons in freſh Water, then raiſe the Skin on their Breaſts with your Finger, farce them with the Brawn of Capon, and the Yolks of Eggs minc'd together, ſeaſon them with Salt, Pepper, Cloves, Mace, Nutmeg and Cinnamon beaten; then boil them in good Broth, ſeaſon them with a Sheet of Lard, ſoak your Bread, lay on your Pigeons, garniſh them with their Wings and Livers, pour on your Broth with the Gravy of a Leg Mutton roaſted.

113. A Hotch-pot of Pigeons.

PUT your Fowls into a Pot with Herbs ſhred fine, and mix'd with Butter; put to them ſome ſtrong Broth, and put between them ſlices of Bacon, ſome beaten Nutmeg, and a little Saffron to colour them, make them boil as faſt as you can; then ſeaſon with Salt, Pepper and a little Vinegar, and ſerve them up on Sippets.

After the ſame manner you may dreſs any ſort of ſmall Fowls; but Chickens muſt be quarter'd and larded with Bacon, and muſt not boil too faſt.

114. To marinate Pigeons.

MAKE a Marinade of Lemon-juice, Verjuice or Vinegar, Salt, Pepper, Cloves, a Bay Leaf and Chibbols, ſlit your Pigeons on the Back, or cut them into Quarters, that the Marinade may penetrate into the Fleſh, and let them lie in it for two or three Hours; then dip them into Paſte, or elſe flour them, and fry them gently; when they are enough, ſerve them up to Table hot with fry'd Parſley upon them, and Rape Vinegar, and white Pepper round about them.

115. To pickle Pigeons.

BONE your Pigeons handſomly, ſeaſon them with Salt, Pepper, Mace and Cloves, ſew them up at the Back, and tye the Rump and Neck, put them into a Pipkin with a Quart of Water, half a Pint of White-wine, and half a Pint of Wine-Vinegar, or in this Proportion, according to the Number of your Pigeons,

put

put in a Bit of Lemon-peel, and a Bunch of ſweet Herbs; boil them till they are enough, then take them off the Fire, take them out of the Liquor, ſcum the Liquor very clean; put your Pigeons into a Pan, let all be cold, then pour the Liquor or Pickle to the Pigeons.

116. Another Way.

TAKE a dozen of Pigeons, bone ſix of them, and take the Fleſh off from the other ſix, and beat it as fine as for Meat for Sauſages; ſeaſon it with Salt, Pepper, Spices and ſweet Herbs minc'd ſmall, add a little Marrow, the Yolks of two or three hard Eggs, three Anchovies and a little Lemon-peel; with this Farce ſtuff the boil'd Pigeons, and let the Herbs be Thyme, Savoury, ſweet Marjoram, Spinage, Sorrel, Lettuce and Beets, and a few Vine Leaves; make your Pickle with Water, White-wine, Salt, and a couple of Bay Leaves, boil the Bones in the Pickle; then take them out, and ſet them by till cold, and when the Pickle is cold put in your Pigeons to keep.

117. To ragoo Pigeons.

WHEN you have larded your Pigeons, divide ſome of them into Halves, ſeaſon them with Salt, Pepper, Cloves and Mace, and dip them in the Yolks of Eggs beaten; then make good ſtore of Butter hot in a Frying-pan, and brown it with a little Flour; then put in your Pigeons, and juſt brown them, then take them out, and put them into a Stew-pan, and put to them as much good Gravy as will juſt cover them, put in alſo a Faggot of Sweet-herbs and ſet them a ſtewing, when they are almoſt enough take out the Herbs, and put in a Shalot, ſome Oiſters and Anchovies, Muſhrooms and Pickles, then when the Pigeons are ſtew'd enough, diſh them, and having ready roaſted Larks or other ſmall Birds, lay them round the Diſh, or if you have no Birds, lay Pieces of Sweet-breads dipt in the Yolks of Eggs and fry'd, and ſo ſerve them up, garniſh with Slices of Orange and Pickles.

118. To roaſt Pigeons.

PREPARE your Pigeons to truſs, then make a Farcing for them by mincing their Livers with Beef-ſewet or Marrow, mix'd with grated Bread, and the Yolks of hard Eggs minc'd, ſeaſon'd with Salt, Nutmeg, and Mace beaten, and the tops of Thyme ſhred ſmall, incorporate all theſe together with the Yolks of hard Eggs and Verjuice; then cut the Skins of your Pigeons betwixt the Legs and Body before they be truſs'd, then put in your Finger to raiſe the Skin from the Fleſh, but take care you do not break the Skin, then farce them with this Meat, and truſs the Legs cloſe to keep it in, then ſpit them, and roaſt them: Save the Gravy, which mix with ſome Claret, putting in a little of the farced Meat, and ſome Nutmeg ſliced: Let it have two or three Walms over the Fire, then beat it up thick with the Yolk of a raw Egg and a piece of Butter, with a little Lemon minced, and ſo ſerve it up.

119. To dreſs Pigeons a la Saingaraz.

LARD them, roaſt them; in the mean time cut Slices of Gammon of Bacon; beat them well, put them into a Sauce-pan, toſs them up with melted Bacon, and a little Flour; put in ſome good Gravy without Salt, and a Faggot of ſweet Herbs: When theſe have ſimmer'd a while, put in a little Vinegar, and ſome good Cullis to bind it; quarter your Pigeons, diſh them, take the Fat off the Slices of Bacon, lay them on the Pigeons, pour the Sauce upon them, and ſerve them.

120. Pigeons roaſted in Surtout.

TAKE large Pigeons, truſs them for roaſting, then make a Farce of raw Bacon, boil'd Gammon, Veal Sweet-breads, Muſhrooms and Truffles, chopt with the Livers; alſo Cives, Parſley, and a Clove of Garlick, all ſhred ſmall, and well ſeaſoned, bound together with the Yolks of a couple of Eggs. Farce your Pidgeons with this Farce, between the Skin and Fleſh of the Breaſts, and alſo their Bodies: Then

ſpit

ſpit them, take ſome large Fricandeaux or *Scotch* Collops larded, and tye them about the Breaſt of every Pigeon, then wrap them up in Papers, and roaſt them. While they are roaſting, prepare a Ragoo for them. And when they are roaſted enough, take off the Papers, diſh them, laying the Fricandeaux on their Breaſts, pour your Ragoo over them, of whatſoever Nature it be, and ſerve them up to Table hot.

Pigeons in *Surtout*, bak'd between two Fires, are dreſs'd after the ſame manner, except that no Bacon Bards or Meat are to be put upon the Fricandeaux or Collops, that they may take a fine Colour. When the Pigeons are enough, take away the Fat; and having prepar'd a Ragoo with Truffles, diſh your Pigeons, pour on your Ragoo, and ſerve them up hot.

121. To dreſs Pigeons a Soleil.

STEW ſquab Pigeons *a la braiſe*, or between two Fires; then prepare a Farce made of the Fleſh of all ſorts of Fowls, minc'd fine, and pounded in a Mortar to a Paſte. Wrap the Pigeons up in this Farce, ſo that nothing of them but the Heads can be ſeen; then dip them in beaten Eggs, and drudge them with Crumbs of Bread and Flour mingled together, and fry them 'till they are brown. Then lay a Napkin in a Diſh, lay the Pigeons upon it, laying ſome fry'd Parſley between, and ſo ſerve them up.

122. To dreſs Pigeons a la Sainte Menehout

LET your Pigeons be large, truſs them, divide them into two, lard them with large Lardons of Bacon well ſeaſoned; cut Slices of Bacon, and alſo of Veal or Beef, ſeaſon them with Salt, Pepper, Spices, ſweet Herbs, Cives and Parſley ſhred ſmall, and lay your Slices of Bacon over the bottom of a Pot or Stew-pan, lay Slices of Veal upon them, and ſome Onions and Carrots ſliced. Then lay in your Pigeons, lay on them the ſame Seaſoning that you did under them, lay ſlices of Veal over your Seaſoning, and ſlices of Bacon over your Veal. Cover the Pot or Stew-pan cloſe, and ſet them to ſtew *a la braiſe*,

(*i. e.*)

(i. e.) with Fire both over them and under them: When they are about half ſtew'd, moiſten them with a Pint of Milk, and a couple of ſpoonfuls of good Broth, and let them ſtew 'till they are enough; then take them off the Fire, ſet them by 'till they are cold, letting them ſtand in their own Liquor, then take them up and drain them, then dip them in beaten Eggs, and drudge them well with Crums of Bread, and fry them brown in Hog's Lard, and ſerve them up hot on a clean Napkin.

If you would have them broil'd, then dip them in the Fat in which they were ſtew'd, and drudge them well with grated Bread, and lay them on a Gridiron, and broil them, and ſerve them up with a Ramolade made of Oil, Salt, Pepper, Anchovies, and a little Muſtard mingled well together, with a little Cives and Parſley ſhred ſmall, and the Juice of a Lemon.

You may ſerve them up cold without being either fry'd or broil'd, in Plates or little Diſhes.

123 To ſtew Pigeons.

Mix Parſley, Spinage, and Sorrel, with a good quantity of freſh Butter melted, ſtew them together, and when cold, put in ſome of the Pigeons Craws, with a Bay-leaf or two, ſaving ſome of it for Sauce. Then put the Pidgeons into a Stew-pan with as much good Gravy as will cover them, ſeaſoning with Salt, Pepper, Nutmeg, Cloves, and Mace, two or three Shalots, Thyme, Winter-ſavoury, and Lemon-peel. Alſo brown ſome Butter, and put into the Pigeons; when they are ſtew'd enough, put in a bit of Butter roll'd up in ſome Flour, and the Yolk of an Egg, with ſome of the Herbs that were left out, ſhake all up together, and ſerve it.

124. To ſtew Pigeons the French Faſhion.

When Pigeons are pull'd, ſcalded, and drawn, fley off the Skins, leaving them whole with the Legs and Wings hanging to them; mince the Fleſh with ſome Lard or Beef-ſuet minc'd very ſmall; then mince ſome ſweet Herbs very fine, and mix with your Meat;

Meat; mix with it alſo grated Bread, or Parmiſan grated, and the Yolks of Eggs; ſeaſon with Pepper, Ginger, Cloves, and Mace. Fill the Skins with this Farcing, and ſtitch them up in the Back; then lay them in a deep Diſh or Stew-pan with ſtrong Broth and ſweet Herbs chopp'd ſmall, whole Mace, Barberries, or Grapes, and Gooſeberries; then having ſome Cabbage Lettuce boil'd in Water and Salt, put ſome Butter to them: And when the Pigeons are ſtew'd enough, ſerve them on Sippets all together.

125. **To dreſs Pigeons a la Tartare with cold Sauce.**

WHEN you have ſing'd your Pigeons, and truſs'd them as for boiling, flat them with a Cleaver as thin as you can, without breaking the Skin on the Backs or Breaſts; then ſeaſon them pretty well with Salt, Pepper, and Cloves, dip them in melted Butter, and drudge them well with grated Bread, then lay them on a Gridiron, turn them often: If your Fire be not very clear, you may lay them on a Sheet of Paper well butter'd, to keep them from being ſmoaked. While they are broiling, prepare your Sauce thus: Take a piece of Onion or a Shalot, an Anchovy, and a couple of ſpoonfuls of Pickles, and mince them very ſmall every one by themſelves, as alſo a ſpoonful of Parſley minc'd: Then add a little Salt, a little Pepper, five or ſix ſpoonfuls of Oil, a ſpoonful of Water, and the Juice of one Lemon. Mix all theſe well together; and when you are going to ſerve, put in a ſpoonful of Muſtard; pour this Sauce cold into the Diſh; your Pigeons being broil'd enough, lay them on the top of it, and ſerve it for a firſt Courſe.

126. **To dreſs Pigeons with Truffles.**

LOOSEN the Skin of their Breaſts; then mince your Pigeons Livers with ſome lean of Ham of Bacon, and ſome Fat, Muſhrooms, and Truffles, Cives, and Parſley, and ſweet Herbs; ſeaſon with Pepper and Spices; pound all theſe together with the Yolks of two raw Eggs: Then farce the Breaſts of your Pigeons with this Farce, ſpit them, wrap

them up in thin ſlices of Veal, cover the Veal with thin ſlices of Bacon; wrap them up in ſheets of Paper, and roaſt them. In the mean time, make for them a Ragoo of Truffles in the manner following: Peel your Truffles, waſh them clean, cut them in ſlices, and put them into a Stew-pan, put to them ſome good Veal-gravy, and ſet them a ſimmering over a Stove. When they are enough, put in Cullis of Veal and Ham to thicken it. When your Pigeons are roaſted enough, take off the Bards, diſh them, pour your Ragoo over them, and ſerve them up hot for a firſt Courſe.

127. To make a Pigeon Pye.

TAKE a dozen of Pigeons, and two Pound of Butter; put Butter roll'd up in Balls, with Parſley ſhred fine into the Bellies of your Pigeons; ſeaſon them with an Ounce of Pepper finely beaten; ſeaſon the inſides before you put in the Butter, lay them in your Cruſt, ſprinkle Salt over them, lay them over with Butter, cloſe up your Pye, and bake it.

128. Another Way.

TAKE large Pigeons, draw them, truſs them, and beat them on the Breaſts to break their Bones, then lard them with large Lardons of Bacon well ſeaſoned. Chop the Livers ſmall with raw Bacon, Marrow, ſweet Herbs, Parſley, Cives, Muſhrooms, Truffles, all well ſeaſon'd. Pound them in a Mortar, and ſtuff the Bodies of your Pigeons with this Farce. The Pye being made of good Paſte, lay ſome of this Farce in the bottom of it; and then having ſeaſoned your Pigeons, lay them in Order; put in alſo a Bay-leaf, then lay thin Slices of Bacon over your Pigeons, lay on your Lid and bake it. When it comes out of the Oven, cut it up, clear off all the Fat, and having made ready a Ragoo of Veal Sweetbreads, Cock's-combs, Muſhrooms, &c. pour it into your Pye, and ſerve it up to Table for a Side-diſh.

129. **To make a Pigeon Pye the** French **Way.**

MAKE your Paſte of an Egg, Butter, Salt, and Water; lay ſome of it into a Pye-pan, take good Pigeons, ſcald them well; then take melted Lard, and Artichoke-bottoms quarter'd, Veal Sweet-breads divided into halves, lay a whole Artichoke-bottom in the middle of a Stew-pan, lay your Sweet-breads, and quarters of Artichokes round it, with the Livers of Capons, and Muſhrooms well pick'd, and cut in ſquare Pieces. Stew all theſe together with a little Flour, well ſeaſoned: Then pour ſome melted Butter into your Paſte you lay'd in the Pye-pan; moiſten your Pigeons well, lay the Artichoke-bottoms in the middle, the Pigeons round it, and the Veal Sweet-breads in the void Spaces; then put in the reſt of the ſtew'd Materials, cover your Pye, make a Border of Puff-paſte round about it, bake it, and when you ſerve it up, pour ſome white thickening Sauce into it.

130 **To bake a Pike in a Pye.**

LET your Pike be well drawn and waſh'd, then lard it with pickled Herring; then mince Oiſters, a little Lemon-peel, an Onion, and ſome Sweet-herbs all together, ſeaſon them with Salt, Pepper, Nutmeg, Cloves, and Mace; then do your Pike all over with Yolks of Eggs, both inſide and outſide, and ſeaſon him with the before-mentioned Seaſoning. Then your Pye being made in the form of a Pike, lay in your Fiſh, ſcrape Horſe-radiſh over him, and alſo lay a handful or two of Grapes; then lay on a good quantity of Butter, cloſe up your Pye and bake it; when it comes out of the Oven, liquor it with Butter, a little Vinegar, and the Yolk of an Egg.

You may, if you pleaſe, add to your Butter, *&c.* Oiſters, Shrimps, Prawns, Cray-fiſh or Cockles, with the Yolks of hard Eggs, Lemon, Anchovies, or Gravy.

131. **To boil a Pike.**

CLEANSE and truſs your Pike in a round Ring, ſcotch it on the Back, ſet on the Fire a Stew-pan

with as much Water and White-wine as will cover it; make the Liquor boil, then put in your Fiſh, and boil it with a quick Fire: For the Sauce, mince the Liver of the Pike, ſeaſon it with Pepper and Mace, put to it Oiſters or Cockles boiled or fry'd, and ſweet Herbs ſhred fine, ſcrape in ſome Horſe-radiſh, and boil them in White-wine Vinegar. When your Pike and Sauce is ready, beat up the Sauce with a piece of Butter and minc'd Lemon, diſh your Pike on Sippets, pour in your Sauce, garniſh with Slices of Orange or Lemon, and ſerve it up.

132. **Another Way.**

TAKE a Male Pike, rub the Skin off with Bay-ſalt while it is alive; cleanſe it well both inſide and outſide, waſh it clean. Set on a Kettle with White-wine, Salt, whole Pepper, Ginger, Nutmeg, Mace, four or five Cloves of Garlick, or an Onion, ſome Ginger, and a Bunch of ſweet Herbs. Make your Liquor boil to the Height, then put in your Pike, boil it up quick; it will be enough in half an Hour. For the Sauce, take half a Pint of Canary, beat in it a Crab, part of a Lobſter, or Shrimps, put to it two ſpoonfuls of the Liquor the Pike is boil'd in, and a Pound of drawn Butter; ſet this Sauce over a Stove, and keep it all the while 'till it be thick. Take up your Pike, diſh it upon Sippets dipt in the Broth, and pour your Sauce over it, and ſerve it up.

133. **To boil a Pike the** French **Faſhion.**

CUT the Pike in three Pieces, boil him in Wine and Water an equal quantity of each, and a little Lemon-peel: When the Liquor boils, put in the Pike, with a good handful of Salt. Then having prepar'd a Sauce of beaten Butter, Water, two or three Lemons in Slices, the Yolks of two or three Eggs, and ſome grated Nutmeg: Diſh your Pike on Sippets, and ſtick it with ſome fry'd Bread; run the Sauce over it: Garniſh with ſome Barberries or Lemon; and garniſh the Diſh with Barberries, ſlic'd Ginger, and Lemon-peel.

134. To dreſs a Pike a Cubilo, the Dutch Way.

TAKE a large Pike, ſcale it, gut it, waſh it clean, and cut off the Head; then cut it in ſlices about an Inch thick, endeavouring to cut it in the Joints. When you come toward the Tail, cut through the Bone, and leave the Fiſh whole on the underſide, ſo that it may hang together, then put it into a Pan of cold Water. Set on good ſtore of Water, ſeaſon it pretty high with Salt: When it boils up, pour in a quarter of a Pint of Vinegar, ſcum it well, divide the Head in two, and put that and the tail in the boiling Water about five or ſix Minutes before you put in your ſlices; take the Gall from the Milt, and put the Milt in alſo. When they have boil'd about a quarter of an Hour, take them up and drain them; lay the Head and Tail in the middle of the Diſh, and the ſlices round with ſome Sippets under. For the Sauce, the *Hollanders* uſe only oiled Butter melted gently over the Fire, ſtirr'd about with a Ladle, and poured over the Fiſh. But you may uſe drawn Butter. A Pound of Butter, with a ſpoonful of Water drawn up will be as thick as Cream, ſqueeze in a Lemon, and ſerve it up hot.

135. To broil a Pike.

SPLIT your Pike, and ſcotch it with your Knife on the Outſides, ſeaſon it with Salt, lay the Gridiron on a clear Fire, make it very hot, lay on your Pike, baſte it with Butter, turn it often; and when it is broil'd ſtiff and criſp, diſh it, and ſerve it up with beaten Butter, and the Juice of Lemons, or Wine-vinegar, garniſhed with ſlices of Oranges or Lemons, and ſlices of Roſemary.

136. To dreſs a Pike in Caſſerole.

SCALE your Pike, lard it with the Fleſh of an Eel; then put it into a Stew-pan with White-wine, burnt Butter, Verjuice, Salt, Pepper, Nutmeg, Cloves, a Bay-leaf, green Lemon, and a Faggot of ſweet Herbs. Let them ſtew over a gentle Fire; in the mean time prepare a Ragoo of Muſhrooms, Oiſters,

Capers, ſome of the Liquor wherein they are ſtew'd, and ſome Flour. When all is enough, diſh your Fiſh, pour your Ragoo over it, garniſh with fry'd Muſhrooms, Carps Roes, and ſlices of Lemon, and ſerve it up hot.

137. To fry a Pike.

WHEN you have cleans'd your Pike well from the Slime and Blood, dry it, flour it, and roll it round, put it in your Pan, or elſe you may ſlit it, fry it in freſh Butter criſp; then make your Sauce of Butter, beaten up with the Liquor of Oiſters, White-wine and Nutmeg. Garniſh with fry'd Parſley, and Slices of Orange and Lemon.

138. To fry a Pike in Filets.

GUT and ſcale your Pike, cut it into Slices or Filets, put them into a Marinade, as in the Receipt N° 143, but not above half an Hour, then dip them in a thin Paſte or Batter, and fry them, diſh them, garniſh with ſlices of Lemon and Parſley, and ſerve them up. Or you may put them into white Sauce, which is made of the Crumb of Bread pounded and ſtrained through a Sieve: After it has had two or three Walms in a Stew-pan with a little Broth, or a Cullis of Fiſh; when you ſerve it up, ſqueeze in ſome Juice of Lemon.

139 To dreſs a Pike with Oiſters.

SCALE your Pike, gut it and waſh it clean, cut it in Pieces, put them into a Stew-pan, with ſome White-wine; take Muſhrooms, Truffles, Cives, and Parſley minc'd; ſeaſon all with Salt and Pepper; put in alſo a Piece of Butter, and let them ſtew over a gentle Fire. In the mean time blanch ſome Oiſters in Water, with a ſmall Quantity of Verjuice; then put them and their Liquor into the Stew-pan to the Pike; when it is almoſt enough, then diſh it; garniſh with Slices of Lemon, and ſerve it up to Table hot for a firſt Courſe.

140. To farce a Pike.

DRAW and ſcale your Pike; then take out the Bone by the Back, ſo that the Head and Tail may be left hanging by the Skin. Then mince the Fleſh with a Piece of Carp or Eel, Muſhrooms, Cives and and Parſley; ſeaſon all with Salt, Pepper, and Nutmeg; then add a Clove and half a dozen Coriander Seeds, pounded; then add Butter to it, and pound all together, with crum Bread ſimmer'd over the Fire in Cream, and the Yolks of two raw Eggs; theſe being all mix'd together, ſtuff your Pike with this Farce, ſew it up, and lay it in a Stew-pan at its full Length. Put ſome Butter and Flour into a Sauce-pan and brown it; then put in ſome White-wine, and Fiſh-broth, of each a like Quantity; pour this into your Stew-pan to the Pike; ſeaſon with Salt, Pepper, Cloves, ſweet Herbs, Parſley, and Onions; let your Pike only ſimmer, leaſt it break. In the mean time, prepare a Ragoo of the Tails of Cray-fiſh, Muſhrooms, the Tops of Aſparagus (if in ſeaſon) toſs theſe up in a little freſh Butter, add to them a little Fiſh-broth to moiſten it, and a little Cray-fiſh, or other good Cullis to thicken it. When your Pike is enough, take it up, lay it in a Diſh to drain; then diſh it in another Diſh, pour the Ragoo upon it, and ſerve it up to Table hot.

Take Notice, that if you uſe the Tops of Aſparagus, they muſt be firſt blanch'd, and not put into the Ragoo, till you are juſt going to ſerve up, or elſe they will be too much done.

141. To bake a farced Pike.

MAKE your Farcing, and farce your Pike as directed in the laſt Receipt; then rub it over with melted Butter, lay it in a Paſty-pan, with whole Cives, Slices of Onion, and a little Parſley ſhred; pour ſome melted Butter over it, drudge it with grated Bread; ſet it in an Oven; when it is bak'd brown, ſerve it up, either dry, or in a clean Napkin laid in a Diſh, or elſe with a ſharp Sauce.

142. To hash a Pike.

WHEN you have cleans'd your Pike, bone it, ſcale it; then mince the Fleſh with an Eel, and ſweet Herbs; ſeaſon with Salt, Pepper, Nutmeg, and Mace beaten; put it into a Diſh with White-wine, and let it ſtew; when it is enough, ſtir in a Piece of Butter, in the mean time, take large ſtew'd Oiſters, and fry them in Batter, ſome green with Spinage, others yellow with Saffron: When your Meat is ſtew'd enough, diſh it on Sippets, garniſh with Oiſters, and ſerve it up hot.

143. To marinate a Pike.

MAKE a Marinade of Verjuice, Salt, Pepper, the Juice of Lemon, Cives, and Bay-leaves. Gut and ſcale your Pike; then lay it in this Marinade for two Hours; then take it out, drudge it with Flour, and fry it, or you may bake it in a Patty-pan; then dip it in melted Butter, drudge it with Bread grated fine and ſifted through a Sieve, and Salt; bake it brown, and ſerve it up with Sauce made of clarified Butter, the Juice of an Orange, Salt, Pepper, and Anchovies, melted and ſtrained through a Sieve. Garniſh with the Milts of Carps, or Livers of Pikes fry'd, and fry'd Parſley and ſerve it up hot.

144. To dreſs a Pike the German Way.

GUT your Pike, and waſh it very clean; then ſplit it in two Parts cloſe by the Bone, and half boil it in Water; then take it out and ſcale it, till it become very white; then put it into a Stew-pan, with White-wine, Capers, Anchovies, Muſhrooms, Thyme, and ſweet Herbs chopt very ſmall, and alſo ſome Truffles and Morils. Let theſe all ſtew gently, that the Fiſh may not break; then put in a good Piece of Butter, and a little Cheeſe grated; when the Sauce is grown thick, diſh it handſomely; garniſh it with what you pleaſe, and ſerve it up hot.

145. To dreſs a Pike au Court Bouillon.

HAVING cleans'd your Pike, lay it in a Pan, either whole, or cut into quarters, ſprinkle over it boiling hot Vinegar with Salt in it. When it has lain ſome time,

time, take it out, and ſeaſon it with Salt, Pepper, Cloves, ſweet Herbs, Onions, and a Bay-leaf. Put a good Lump of Butter in the Belly of it, wrap it up in a Napkin. Then put into a Stew-pan ſome White-wine, Verjuice, Salt, Pepper, Onions and Lemons ſlic'd, Nutmeg, Cloves, and a Bay-leaf, make theſe boil very faſt, then put in your Pike: When it is boil'd enough, ſerve it on a clean Napkin, garniſh'd with Parſley for a firſt Courſe.

146. To dreſs a Pike with white Sauce.

WHEN you have gutted, ſcal'd, and cleans'd your Pike, boil it in Wine and Water, of each a like quantity, put in Salt, Pepper, and a Bunch of Savoury Herbs. Melt Butter in a Sauce-pan with a little Flour, Salt, Pepper, Nutmeg, a ſlice or two of Lemon, three or four whole Cives, a couple of Anchovies, a little Water, and a Drop or two of Vinegar. Give this Sauce a turn or two over a Stove 'till it is thicken'd, diſh your Pike, pour it over it, and ſerve it up.

147. To roaſt a Pike.

SCRAPE and gut your Pike, lard the Back with pickled Herring; take Claret-wine and large Oiſters, ſeaſon your Oiſters with Pepper and Nutmeg; mix with them ſome Slices of Onion, Winter-ſavoury, and Thyme, and fill the Belly of your Pike with them, ſew up the Pike's Belly, and bolſter up its ſides with two flat Sticks about the Breadth of a Lath; lay it down to the Fire, tye Roſemary and Bays to keep off the Heat from coming too much to it where it is not defended by the Laths, from ſcorching; baſte it with Butter beat up with Claret; when it is roaſted enough, take it up, take the Stuffing out of the Belly, and make a Sauce of that and its own Dripping, ſome beaten Butter and Claret, and having diſh'd it, ſerve it up.

148. Another Way.

SCALE your Pike, and ſcotch it ſlightly; lard it with Lardons of Eel; ſeaſon it with Salt, Pepper, Nutmeg,

Nutmeg, ſweet Herbs, and Cives; then faſten it on the Spit, and lay it down to the Fire; as it roaſts, baſte it with White-wine, Butter, Juice of a Lemon, and Vinegar; when the Pike is roaſted, take the Dripping of the Pike, melt ſome Anchovies, mix with it, ſtrain it through a Sieve, with a little Cullis, put it into a Sauce-pan, put to it ſome Oiſters, ſome white Pepper, and Capers; let them have a Walm or two; diſh your Pike, and ſerve it up with this Sauce. Garniſh the Diſh with fry'd Muſhrooms, the Roes of Carps, and ſlices of Lemon.

149. Another Way.

TAKE a large Pike, draw and waſh it clean; then take a Pint of Oiſters or Shrimps, three or four Anchovies, an Onion or Shalot, Nutmeg, Cloves, and Mace, with a little Parſley, ſhred theſe very ſmall, and mix it with Butter; with this ſtuff the Belly of the Pike, and ſtrew ſome of it upon the out-ſide of it; then faſten your Pike on the Spit, and baſte it either with Butter or Claret Wine. Make a Sauce for it with Claret Wine, ſome of the Liquor of your Oiſters, Butter, Anchovy, Spice, and Vinegar, with a little Flour to thicken it.

150. Or thus.

TAKE a large Pike; when you have ſcrap'd, ſcalded, and gutted it, ſeaſon it with Salt, Pepper, Mace, Cloves, and Savoury Herbs; bone a large Eel, cut it into ſquare Pieces like Bacon; ſeaſon this with the ſame Seaſoning as you did your Pike. Stuff your Pike with them; then roll the Pike in a Caul of a Breaſt of Veal, and tye it to the Spit; and when it is half roaſted, take off the Caul, and drudge it with grated Bread, baſte it and flour it; then garniſh your Diſh with Flowers, and raſp'd Lemon, and ſerve it up.

151. To ſouce a Pike.

LET your Pike be drawn, and waſh'd clean from the Blood and Slime; then let it be boil'd in Water and Salt, juſt as much as will cover it; and if you would

would keep it long, put in as much White-wine as Water; but put it not in before the Liquor boils; let it boil a little while gently, then take it up, then put in ſome Salt, but ſeaſon it not too high; put in ſome Wine-Vinegar, ſlic'd Ginger, Cloves, and whole Mace; when they boil, put in a little Lemon-peel, boil it up quick, but not too much; then put it in a Pan, pour the Liquor to it, and cover it up cloſe. When you ſerve it up, garniſh with ſlices of Lemon and Barberries.

152. To dreſs Pikes a la Sainte Robert

GUT, ſcale and ſlit your Pikes, divide, each into it Pieces, ſcore them, then lay them for an hour in a Marinade of Vinegar, Salt, Pepper, Sweet-baſil, Bay Leaves, Slices of Onions and Lemon; then take them out, dry them with a Linen Cloth, flour and fry them in Butter, make your Sauce *Robert* in the following manner, ſet a Sauce-pan over a Stove with a good Quantity of Butter, put into it ſome Onions cut in Slices, fry them brown, moiſten them with good Fiſh-broth, let them ſtew in it for ſome Time; when they are ſtew'd enough, Skim off all the Fat and thicken the Liquor with a Cullis. Lay your Pikes into this Sauce, let them ſimmer in it a little while, then diſh your Pikes, and ſet the Diſh over a Stove, put in a little Muſtard and a Drop or two of Vinegar, pour your Sauce on your Pikes and ſerve them up hot.

153. To ſtew a Pike.

SLIT your Pike, waſh out the Blood, lay it in a Diſh put in as much White-wine as will cover it, ſet it over a gentle Fire to ſtew, when it boils put in the Pike and ſcum it; then put in ſome Salt, whole Cinnamon and Blades of Mace; when it is ſtew'd enough take out the Spice, and put in a good Piece of Butter and the Yolks of two or three Eggs, let them have a walm or two. Diſh your Pike and pour the Sauce over it.

154. Or thus.

SCALE your Pike, lard it with Eel, then ſtew it in Clarified Butter and Verjuice; ſeaſon with Salt. Pepper,

per, Cloves and Nutmeg, a Bay Leaf, Sweet-baſil, a Faggot of Sweet-herbs, and Slices of Lemon. In the mean time make a Ragoo of Muſhrooms, toſs'd up in Butter, moiſtened with Fiſh-broth, and thickened with a good Cullis. Diſh your Pike pour this Ragoo upon it, and ſerve it up.

155. To ſtew a Pike the French way.

SPLIT the Pike down the Back alive, let the Liquor be Water and Salt, and boil before you put it in; then take a Stew-pan, put into it as much Claret as will cover the Pike, take your Pike out of the Water, cleanſe it from the Blood, put it into the Wine in the Stew-pan add three or four Onions ſlic'd, Salt, groſs Pepper and three or four Blades of Mace; then put in the Pike, when it boils up cover your Stew-pan, when it is enough, diſh it with Sippets round about, pour all your Broth Spice &c, over it, garniſh it with Slices of Lemon and Lemon-peel, run it over with beaten Butter, garniſh the Diſh with dry grated Manchet, and ſerve it up hot.

156. To ſtew a Pike the City faſhion.

WHEN you have drawn and cleans'd your Pike, put it into a Diſh, with as much White-wine as will juſt cover it, ſet it over the Fire and when it boils put in your Fiſh, and as it boils ſcum it; add ſome Salt, whole Cinnamon and large Mace; when it is enough diſh it, and having ſome Currans and Prunes ready boil'd lay them over it; thicken the Broth with the Yolks of three or four Eggs, beaten Butter, Cream and Sugar, pour it over your Fiſh, lay over it Mace, Cinnamon and ſome Bunches of Barberries, Slices of Lemon and ſcrape over it a little and ſerve it up.

157. To candy Pippins.

TAKE fair large Pippins, pare them, bore a hole through them, lay them in an Earthen diſh, ſtrew over them double refin'd Sugar, and ſprinkle them with Damask Roſewater; then ſet them in a pretty hot Oven, as for Manchet; ſtop up the Oven for half an hour, then

then take them out, lay them on a Wire grate, and ſo let them dry for three or four Days.

158. To make Pippin-cakes.

PARE your Pippins, quarter them, boil them in fair Water 'till they are tender; then rub the Pulp thro' a Sieve, boil the Yellow of a Lemon peel 'till it is very tender, mince it very fine, put it into your Pulp, and allow three quarters of a Pound of Double refin'd Sugar to every Pound of Pulp; then ſet it all together on the Fire, make it as hot as you can endure your Finger in it, then run it on Plates, and ſet it in an Oven to dry, the next Morning cut it into what Forms you pleaſe, and dry them well. If you pleaſe you may mix ſome Juice of Lemons with your Pulp, if you would have your Cakes ſharp.

159. To dry Pippins.

LAY your Pippins in a Diſh, ſet them in an Oven after Houſhold bread is drawn, let them ſtand four or five Hours, then take them out and lay them on Tin Plates one by one, and flat them with your Hand, do this twice a day, ſetting them in a warm Oven every Time 'till they are fully dry'd, then lay them up for Uſe.

160. To Jelly Pippins.

TAKE two dozen of Pippins, pare them, quarter them and core them, boil them very well in three Pints of Water, when it has boil'd, 'till all the Virtue of the Pippins is extracted in the Water, put them into a Hair Sieve, and ſlice a Piece or two of Citron into the Liquor to ſoak out the Sugar; the next day to every Pint of the Liquor put a Pound of Double refin'd Sugar, ſet it a boiling, then put in ſome Slices of Pippins cut the wrong way, 'till you come to the Kernels, boil it up quick, then put it up into Glaſſes, with the Juice of Lemons and thin Slices of Citron.

161. Another Way.

TAKE a quarter of a Hundred of Pippins, pare them, core them, and boil them in four quarts of Water 'till half is waſted; then put in a Pint of Roſe-water and

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four Pound of Double refin'd Sugar, let it be recover'd and boil it 'till it is of the Colour of Amber; drop ſome of it upon a Glaſs Plate, and if it ſtands it is boil'd enough, ſet an Earthen Pan over a Chafing-diſh of Coals, ſtrain the Jelly into the Pan, and fill Glaſſes with it while it is warm.

162. Marmalade of Pippins.

TAKE Pippins not too ripe, pare and core them, put them into a preſerving-pan, with as much Spring-water as will juſt cover them; boil them over a quick Fire, take out ſome and lay on a Plate, and when it is cold, if it be jellied it is enough; then take them off, take a little Lemon Peel and put into them. Boil the Yellow Rinds of Oranges tender in two or three Waters to take away their Bitterneſs; then cut them into narrow ſlips and bruiſe them together into a Pulp; put them into your Marmalade when they are both cold, put it into your Pots and ſtrew Sugar over it.

163. To preſerve Pippins.

WHEN you have pared, quartered and cored the Pippins, put them into Fair Water with ſome of their own Parings and alſo the Parings of other Apples, and alſo the Apples being quartered; boil them 'till they are tender; then put them into a clean Cloth and drain the Water, then take as much of that Water as will boil up your Pippins that you would preſerve, put it into a Pipkin with as much Double refin'd Sugar as you pleaſe, according to the Proportion of your Apples, then put in your quartered Pippins, and ſet them over a Char-coal Fire, and make them boil 'till they are very tender, ſtirring them gently with a Spoon now and then, but take Care not to break them, then take them out and lay them on the Brims of a Pewter-diſh to drain, then make an end of boiling the Syrup on a quick Fire adding more Sugar and the Juice of Lemon; when it is done take it off the Fire, and having laid your Quarters of Pippins in Order on Diſhes, pour your Syrup over them.

164. To make a Pippin-pudding.

Boil half a ſcore Pippins till they are tender, then ſcrape them, and clear them from the Core, then ſeaſon a Pint of Cream or Orange-Flower-Water, or Roſe-Water with Sugar to your taſte; then lay a Sheet of good paſte in a Diſh, put in your Pippins, bake it in a ſlack Oven, and when it is drawn, ſcrape Loaf-Sugar over it, ad ſerve it up.

165. To ſtew Pippins.

Pare your Pippins, cut them in halves or quarter them, boil them in Water and White-wine of each an equal Quantity, allowing a pound of double-refin'd Sugar to every Pound of Pippins, boil it to a Syrup, ſcum it; then make it boil apace; when they are about half boil'd, add a little Lemon-peel and Juice of Lemons; when it has given the Syrup a Taſte, take out the Lemon-peel; when the Syrup begins to thicken, if you pleaſe, you may put in a little Ambergreeſe, diſſolv'd in the Juice of Lemons; then ſhake them to a Jelly, then take them up; ſet them by till they are cold, then lay the Jelly upon them in Lumps, and ſerve them up.

166. To make a Pippin Tanſy.

Slice as many Pippins as will cover the Bottom of a Frying-pan, ſet them over a gentle Fire, grate a Penny, or Half-penny ſtale white Loaf, beat it up with eight Eggs, a quarter of a Pint of Juice of Tanſey, a quarter of a Pint of Juice of Spinage, and half a Pint of Cream, ſweeten'd with fine Sugar to your Palate, and a Nutmeg grated; when theſe are all well beaten together, pour them over your Pippins in the Frying-pan; let them fry over a ſoaking Fire, and when one Side is fry'd enough, turn it, and ſo do till it is enough, ſerve it up with Butter melted thick, and Sugar round the Brims.

167. To make Pippin Tarts.

Let your Pippins be ſuch as are not fully ripe, pare, quarter and core them; lay a thin Slice of Quince in your Tart, under each quarter of the Pippins, and ſome Scrapings

Scrapings of Orange or Lemon-peel; ſweeten them well with Sugar, pour in the Syrup of Quinces or Pippins; ſtrew over them ſome ſmall Bits of Cinnamon, cloſe up your Tart, and bake it in a gentle Oven.

168. To broil Pilchards.

GILL them, waſh them, dry them, ſeaſon them with Salt, then broil them over a gentle Fire, baſte them with Butter; when they are enough, ſerve them up with beaten Butter, Muſtard and Pepper, or you may make a Sauce of their own Heads, ſqueez'd between two Trenchers, with ſome Beer and Salt.

169. To bake Plaice.

BUTTER a Paſtry-pan with freſh Butter, ſtrew it over with a Seaſoning of Salt, Pepper, Nutmeg, a little Parſley minc'd, and ſweet Herbs, and three or four whole Cives; cut off the Heads and Ends of the Fiſh; lay them in the Paſty-pan, and pour upon them a Glaſs of White-wine; ſtrew Salt and Pepper over them, and ſprinkle melted Butter upon them, drudge them well with grated Bread, and ſet them in the Oven; when they are baked of a fine brown Colour, take them out, then put into a Diſh ſome Anchovy Sauce, or Cray-fiſh Cullis; lay them in the Diſh with your Sauce, and ſerve them up.

170. To boil Plaice.

BOIL them in White-wine Vinegar, ſhred Ginger, two or three Cloves, and ſome whole Mace; ſerve them in beaten Butter with Juice of Sorrel ſtrain'd, Bread, Lemons ſlic'd, Barberries or Grapes.

171. To broil Plaice.

DRAW them, waſh them, dry them, ſcotch them on both Sides and broil them, make your Sauce of Butter and Vinegar.

172. To dreſs Plaice a court Bouillon with a Cray-Fiſh Cullis.

WHEN you have gutted, waſh'd and dry'd the Plaice, put them in a Stew-pan, with a little White-wine and Vinegar; ſeaſon them with Salt, Pepper, ſweet *Baſil*, Cives, Parſly, ſlic'd Lemon and Onion, ſet them a ſtew-

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ing over a Stove; when they are done, ſet them by to take the Reliſh the better: In the mean time prepare a Sauce for them with freſh Butter, a Pinch of Flour, a little Water and Vinegar, ſeaſon'd with Salt, Pepper, Nutmeg, whole Cives, and a couple of Anchovies; ſet theſe a little over the Stove to thicken, then put in as much Cullis of Cray-fiſh as will colour it; then take up the Plaice out of the *court Bouillon*, drain them, diſh them, pour the Sauce over them, and ſerve them up to Table hot for a firſt Courſe.

173. To fricaſſy Plaice.

RUN your Knife all along upon the backſide of your Fiſh, and take out the Bone, dividing the Fleſh on both ſides from Head to Tail; then, according to the Largeneſs of your Fiſh, cut them either into three or four Collops, dry them well, ſeaſon them lightly with Salt, flour them, and put them into clarified Butter, made very hot; when they are almoſt enough take them up, ſet them before the Fire to keep them hot, clean your Pan, put in a Ladle of Butter, ſome White-wine and Oiſter Liquor; you may alſo put in the Meat of two or three Crabs, alſo ſome Oiſters, both whole and minc'd, ſome Nutmeg grated and Thyme minc'd, and two or three Anchovies; ſtew all theſe together, and when they are enough, put to them your Plaice Collops; then diſh them on Sippets, and run them over with your Sauce; garniſh with the Yolks of hard Eggs and Slices of Orange.

174. To ſtew Plaice.

GUT them, waſh them well, cut off their Heads and the Ends of their Tails, put them and their Milts in a Stew-pan, with White-wine, a Bit of Butter work'd up with Flour, ſome Muſhrooms, Truffles, Morils, Cives, Thyme and Parſley, ſtir and turn them gently, for fear of breaking them; when they are enough, ſerve them with white Sauce, garniſh as you do other Fiſh.

175. To boil Plovers.

FLEY off the Skins, but leave the Rumps and Legs whole with the Pinions, then mince the Fleſh raw

with Beef-ſuet, ſeaſon it with Salt, Pepper, Nutmeg, ſavoury Herbs; alſo the Yolks of raw Eggs minc'd ſmall; mix all theſe well together, with the Bottoms of three Artichokes boil'd, Cheſnuts roaſted and blanch'd, ſome Marrow and Skirrets boil'd and cut indifferently ſmall, according to the Bigneſs or Number of your Fowls; then fill the Skin of your Plovers with theſe, ſew up the Backs, put them into a Stew-pan with ſtrong Broth, White-wine, Salt, large Mace, Marrow, the quarters of boil'd Artichokes, Cheſnuts, Barberries, Pears quarter'd, and ſome of the Meat made up in Balls, ſtew theſe with the Plovers; when all is thoroughly ſtew'd ſerve it up on fine carv'd Sippets, broth it, and garniſh with Slices of Lemon, and whole Lemon-peel, run it over with beaten Butter, garniſh the Diſh with large Mace, Cheſnuts, and the Yolks of hard Eggs.

176. To make clear Cakes of Plums.

STONE your Plums, put them into a Jug, ſet the Jug in a Kettle of boiling Water; when they are diſſolv'd, ſtrain them through a Cloth, and put a Pound of Sugar boil'd to a Candy Height to every Pint of the Plum Liquor; incorporate all well together, let them boil a little, ſtirring them together; make it into Cakes, put them into Glaſſes, and ſet them in a Stove that is moderarely hot, or elſe they will grow tough; let them ſtand for a Fortnight or three Weeks without being cool'd, removing them from one warm Place to another, turning them daily till they are thorough dry, and they will be very clear.

177. To make a Compoſt of Plums.

PRICK your Plums with a Pin, and throw them into Water, then ſcald them, as ſoon as they riſe on the Top, cool them as quick as you can, then bring them again to their Colour, and make them ſoft; afterwards put them into thin Sugar well heated, allowing one Ladle of Water to two of Sugar; let them ſtand in this till Evening or the next Day; then put them into a Copper-pan, in order to have as many Boilings as

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you think requiſite, till the Sugar is thoroughly imbib'd, when you will perceive that the Scum does not riſe any longer, and that the Plums are become ſoft and tender.

178. To dry green Plums.

PARBOIL your Plums in Water, peel them, and having ſome thin Sugar Syrup prepar'd, put them into it and boil them till they are tender; then take them out and lay them on Wire-grates to drain, having the Weight which they weigh'd at firſt in fine powder'd Sugar; make it into a Syrup with as much Water as will wet the Sugar; boil and ſcum it, then put in your Plums, boil them a little, then take them off, and put them into an earthen Baſon, let them ſtand twenty four Hours, turning them in the Syrup; then pour the Syrup into a Copper-pan and boil it; then, as ſoon as it boils, take it off the Fire, and put in the Plums, do this every Day till they have drank up the Syrup; then lay them on Glaſs-plates, and do by them as you do by Apricocks; take the thick Paſte when it is ſufficiently dry'd, lay it upon Glaſs-plates, make it in the Faſhion of a Plum; make a Hole in the Middle with a Plum-ſtone, let them ſtand till they are dry, and then put in the Stone, and lay another half upon it.

179. Another Way.

To every Pound of Plums take half a Pound of fine Sugar, boil it to a Syrup, not too thick; ſlit the Plums down the Seam, and put them into the Syrup; ſet them on the Fire, make the Syrup ſcalding hot, but let it not boil, keep it ſo till the Plums are tender, and take care that they be cover'd with Syrup, that they may not loſe their Colour; when they are tender take them off the Fire, and let them ſtand a Day in this Syrup; the next Day make a thick Syrup of Sugar that is almoſt of the ſame Weight with your Plums, boil it almoſt to a Candy Height; let it ſtand till it is cold, drain the Plums out of the firſt Syrup, and put them into the new-made Syrup, ſee that it covers

the Plums, then ſet them on the Fire to ſcald till they look clear; then let them ſtand by for three Days in the Syrup, then lay them on Glaſs-plates, and dry them in a Stove, or in the Sun, turning them often; if the Plums are green, you muſt rub them firſt in Salt, and ſcald them green, as green Apricocks.

180. Another Way.

PICK your Plums, duſt them with Flour, to keep them from ſticking, let them ſtand in a warm Oven all Night; the next Morning turn them upon a clean Sieve, and ſo do daily till they are thorough dry.

181. To dry Plums for Tarts.

WIPE your Plums, lay them on Lattices, then put them into an Oven after Bread is drawn; take them out, turn them, and ſet them in again; when they are dry put them into Paper Bags full of ſmall Holes, and hang them up in a warm Place.

182. To make Marmalade of Plums.

IF your Plums are ſuch as will ſlip off from their Stones, take out their Stones, or elſe ſcald your Plums in Water, till they become very ſoft; then drain them well and ſqueeze them through a Sieve; then dry the Marmalade over the Fire, and temper it with the ſame Weight of crack'd Sugar; then make it ſimmer for a while, put it into Glaſſes or Pots, and ſtrew it with Sugar.

183. Another Way.

IF the Plums are ſuch as will eaſily ſlip off from their Stones, ſtone them, but if not, ſcald them in Water till they become very ſoft; then drain them, and ſqueeze them through a Sieve, then dry the Marmalade over the Fire with the ſame Weight of crack'd Sugar, incorporate them well, let them ſimmer together for ſome time; then put it into Pots, and ſtrew Sugar over it.

184. To make Plum-paſte.

MAKE your Paſte of dry Marmalade of Plums, adding to it new feather'd Sugar, tempering it well till it ſlips from the Bottom of the Pan, then let all ſimmer together for a while, and let the Paſte be immediately

diately dreſs'd upon Slates, or in Tin Moulds, in what Forms you pleaſe, as of Hearts, Squares, Flowers-de-luce, *&c.* and ſet them in the Stove to be dry'd with a good Fire: Or elſe your Fruit being ſtrain'd and dry'd, intermix it with crack'd Sugar; Then let all ſimmer together, and dreſs your Paſte as before directed.

185. To pickle Plum-buds.

BOIL Salt and Water together, then put in your Plum-buds, and boil them not tender; then ſtrain them from the Water, let them ſtand by 'till they are cold, then put in White-wine what quantity you pleaſe, the Whites of Eggs, and two or three Blades of Mace, and a little whole Pepper, boil theſe together, put them into the Pickle, and let them ſtand in it for eight or nine Days; then boil them in a Braſs Kettle ſix times, 'till they are as green as Graſs; but take care that they are not ſoft; then tye them down with white Paper and Leather.

186. To pickle Plums like Olives.

MAKE a Pickle for your Plums of Water, White-wine, Wine-vinegar, Salt, Fennel-ſeed, and Dill, boil them together, put in as much of each of theſe Ingredients as will give the Pickle a perfect Taſte of them: Then put in your Plums; then take it off the Fire preſently, let them ſtand 'till they are cold, then put them into Pots.

187. To make Plum Potage.

MAKE ſtrong Broth of a Leg or Shin of Beef, Neck-beef, and Neck of Mutton; boil them 'till you have boil'd all the Goodneſs out of the Meat; ſtrain the Broth, and when it is cold take off all the Fat, (if you pleaſe;) then put the Crum of a quartern Loaf grated into three Gallons of Broth, or proportionable; let the Bread ſteep in the Broth for an Hour, then ſet it on the Fire, and put in half a dozen Cloves, a Nutmeg or two, half a dozen Blades of Mace whole, and Cinnamon broken into ſmall bits, two or three Pound of Currans, two Pound of Rai-

ſins, half a Pound of Dates ſton'd and ſlic'd; ſeaſon it with Salt, boil all gently, then put in a Quart of Canary, and a Quart of Red-port; let all boil 'till the Fruit is plump; and when you ſerve it up, put in a little Grape Verjuice, and Juice of Orange.

188. To preſerve Plums.

SLIT your Plums, ſtone them; for every Pound of Fruit, take a Pound of Sugar paſs'd through the Straining-bag; put them in a Copper-pan over the Fire, and keep them ſtirring continually, leaſt the Skins of the Plums ſhould break; then let them ſimmer a good while, and ſet them by to cool; then lay them to drain on a Sieve or Colander; and in the mean time boil up the Sugar to its ſmooth Quality: Then ſlip your Fruit into the Syrup, and give them ſeven or eight covered Boilings, ſcumming them well from time to time, even while the Pan is off from the Fire. Then put your Plums into earthen Pans, and let them ſtand in the Stove all Night: The next Morning, when they are cold, drain them, and dreſs them on Slates to be dry'd in the Stove.

189. To preſerve Amber Plums.

PRICK your Plums with a Pin in ſeveral Places, throw them into cold Water, and boil them in it; when they riſe on the top of the Water, take them off the Fire, and put them into cold Water; then drain them, and ſoak them in clarified Sugar, which you muſt heat and pour upon the Plums, as they lie in earthen Pans; the next Day boil them again, and boil the Syrup 'till it is ſomewhat ſmooth: The next Day boil the Syrup 'till it is very ſmooth; the third Day boil it 'till it is pearled: Then give the Plums ſeven or eight Boilings: And as often as they are ſet over the Fire, you muſt add more Sugar which has been brought to the ſame Degree of Boiling, that the Fruit may be always equally ſoaked in the earthen or Copper-pans in which they are left, after they have had a ſimmering for ſome time; then ſet them in the Stove to dry.

190. To preſerve Plums in half Sugar.

BOIL your Plums in an equal quantity of pearled Sugar; let them have a little Boiling, then ſet them by 'till they have caſt their Juice. Then ſet them upon the Fire again, and boil them to the pearled Quality: Then let them lie in earthen Pans 'till the next Day; then drain them and dreſs them as others for drying in the Stove.

191. To make Quiddany of Plums.

TAKE a Quart of the Liquor of preſerved Plums, and put into it a Pound of Plums raw, and ſtoned, and boil it up with a Pound of Sugar, 'till it will ſtand upon a Knife-point like a Jelly.

192. To make poor Knights.

CUT a couple of Penny Loaves into round Slices, and dip them in half a Pint of Cream or Water; then lay them ſpread in a Diſh, and beat up three Eggs with Cream, Sugar, and Nutmeg grated. Then melt Butter in a Frying-pan; wet the ſides of the Toaſts, and lay them in the Frying-pan the wet ſides downwards, then pour the reſt of the Cream, Eggs, *&c.* upon them, and fry them; when they are done, ſerve them up with Butter, Sugar, and Roſe-water.

193. To make a Pomander.

TAKE Benjamin, Labdanum, and Storax, of each an Ounce. Then heat a Mortar very hot, and beat them all to a perfect Paſte, adding four Grains of Civet, and ſix of Muſk: Then roll your Paſte into ſmall Beads, make Holes in them, and ſtring them while they are hot.

194. To bake Pork to be eaten cold.

BONE a Loin of Pork, and cut part of it into Collops, take alſo as many Collops of Veal of the ſame Bigneſs, beat them both with the back of a Cleaver; ſeaſon your Veal with Cloves, Mace, Nutmeg, Thyme minced, and the Yolks of hard Eggs; ſeaſon the Pork with Salt, Pepper, minc'd Sage, and the Yolks of hard Eggs; then lay in your Diſh, a Layer of Pork, and a Layer of Veal, 'till you have laid your

Meat all in; then close up your Pye, and liquor it with Saffron-water, or the Yolks of Eggs: When it is bak'd and cold, fill it with clarified Butter; let your first and last Layer be Pork, bake it, and set it by for use.

195. To broil a Leg of Pork.

SKIN part of the Filet, cut it into thin slices, hack it on the Back with your Knife, then season with Salt, Pepper, Sage and Thyme minc'd small; then broil them on a Gridiron, dish them, and let their Sauce be drawn Butter, Vinegar, Mustard, and Sugar.

196. To collar and souce Pork.

TAKE a piece of Pork out of the side, lay it in Water all Night, and squeeze out the Blood; then season with Sage, Parsley, Thyme, and sweet Marjoram; then cut slices of a Leg of Veal, hack them with a Knife, and season them with Salt, Pepper, Nutmeg and Mace; then wash your Pork on the inside with Yolks of Eggs, and the outside of your Veal with the same, and lay it with the Pork; then strew on the remaining part of your Seasoning, roll it up hard into a Collar, bind it with Tape, boil it; and when it is boil'd, souce it in the same Liquor with beaten Pepper and Ginger, and a little Vinegar. When you serve it up, stick the Pork with Bay-leaves or Rosemary, and Flowers, and garnish your Dish with Sage and Flowers.

197. To pickle Pork.

BONE your Pork, cut it into pieces of a size fit to lye handsomely in the Tub or Pan you would pickle it in; rub every piece well with Salt-petre; then take two parts of common Salt, and one part of Bay-salt; rub every piece very well, lay Salt in the Bottom of your Vessel, and cover every piece over with Salt, lay them one upon another as close as you can, filling the hollow Places on the sides with Salt; as your Salt melts on the top, strew on more. It will, thus order'd, keep a great while.

198. To pot Pork.

When you have cut a Leg of Pork in pieces, pound it very well in a Mortar, ſeaſon it very well with Salt and Pepper; then mix the Meat with Roſemary and Sage ſhred ſmall, put it in a Pot to bake, with a Pound of Butter. When it comes out of the Oven, drain it from the Gravy, and preſs it down cloſe in a dry Pot: Then having skimm'd off all the Butter from your Gravy, clarify as much more Butter as will cover the Meat an Inch thick in the Pot; cover the Pot with wet Paper, and ſet it in a cool Place.

199. Potage with Turnips.

Pare Turnips, cut them into round ſlices, and fry them in Lard and a little Flour. You may fry them in the ſame Lard in which you fry'd any ſort of Fowls that you deſign to ſerve them up with: Put theſe into a Pot with good Broth, ſeaſon'd with Salt, Pepper, and a Bunch of ſweet Herbs; as they are ſtewing, add a thickening Liquor. Thus having laid your Potage a ſoaking with the ſame Broth, let your Fowls and Turnips be neatly dreſs'd and garniſh'd with fry'd Bread or Sauſages, &c. When you are ready to ſerve them up, add ſome good Gravy and Lemon-Juice.

200. To roaſt a Breaſt of Pork.

Take a Fore-quarter of Pork, cut off the Knuckle, leave as much Skin on the Breaſt as you can; divide the Neck from the Breaſt, leaving the Breaſt as large as you can; take the Bones out of the Breaſt, and rub it well over with Salt; then having ſhred Sage and Thyme ſmall and beaten, a Nutmeg, Cloves and Mace ſmall, mix the Spice and Herbs together, and ſtrew them thick all over the Meat, and rub it well in; then roll it up tight with the Fleſh inward, ſtitch it faſt together, ſpit it length-ways, and roaſt it,

201. To make a Pork Pye.

Take the Skin off your Pork, cut it into Stakes, ſeaſon it pretty well with Salt, Nutmeg ſlic'd, and beaten Pepper, put in alſo Pippins cut into ſmall pieces,

pieces, as many as you think convenient, and ſweeten with Sugar to your Palate; put in half a Pint of White-wine; lay Butter all over it, cloſe up your Pye, and ſet it into the Oven.

202. To make a Poſſet.

SET a Quart of Milk on the Fire, as ſoon as it boils, take it off, and ſet it by to cool a little; then having put four Spoonfuls of Sack, and eight of Ale into a Baſon, with a ſufficient Quantity of Sugar, pour your Milk to it; then ſet it before the Fire, and let it ſtand till you eat it.

203. Another Way.

BOIL half a Pint of Ale, a Quart of Sack, and a Pound and half of Sugar; then add the Whites of thirty Eggs, and the Yolks of four well beaten; ſtir all theſe together, till the Liquor grows thick; then having boil'd three Quarts of Cream, or Milk, to two, let it ſtand by till it is cool; then pour it to the Sack and Eggs, ſtir them well together; pour your Poſſet into Baſons, cover them with Plates, and ſerve it up.

204. Another Way.

BOIL two Quarts of thick Cream, with a good Quantity of whole Cinnamon, ſtirring it continually; take the Yolks of twenty Eggs, and ſtrain them with a little raw Cream; when the Cream is well boiled, and taſtes of the Spice, take it off the Fire, put in the Eggs; then having ſome Sack ſweetened with Sugar in a Baſon, and Nutmeg grated, warm it and pour in the Cream and Eggs, but take out the Cinnamon; hold it as high as you can, to make it ſpatter as you pour it in, to raiſe the Froth; then ſtrew on it good Store of fine Sugar.

205. Another Way.

BOIL a Quart of Milk; as ſoon as it begins to boil take it from the Fire, and ſet it by to cool a little; then pour it into a Pot, to four Spoonfuls of Canary, and eight of Ale, ſweeten'd with Sugar, and let it ſtand before a Fire a little while, and then eat it.

206. To make a French Poſſet.

BOIL three Pints of Cream, with ſome Nutmeg; ſweeten a Pint of Wine in a Baſon, ſet it over ſome Embers to warm a little; pour your Cream to it, ſtir it, and let it ſtand ſimmering over the Fire for an Hour and a half.

207. To make a Poſſet the Earl of Arundel's Way.

TAKE two Quarts of Cream, and grate into it half a Nutmeg, boil it a little while; in the mean time, put half a dozen Spoonfuls of Sack into a Baſon, with fourteen or ſixteen Spoonfuls of Ale, ſweeten them with Sugar; ſet it over the Fire a little while; then take it off, and ſet it by till it is almoſt cold; then put it into the Baſon, ſtir it a little, and let it ſimmer over the Fire for an Hour, or longer.

208. To make a Covent-Garden Poſſet.

BOIL a Quart of Cream, put in a Nutmeg quartered, and a quarter of an Ounce of Cinnamon; let it boil till it taſtes of the Spice, and keep it always ſtirring, that it may not burn to; beat the Yolks of eight Eggs up with a little cold Cream, and put them into the hot Cream over the Fire, and keep it ſtirring till it begins to boil; then take it off, and ſtir it till it is indifferent cold; then ſweeten it with Sugar to your Palate; then ſweeten a quarter of a Pint of Sack, or better, and make it ready to boil; then pour it into a Baſon, and pour the Cream to it, holding it as high as you can to make it froth, which is the Grace of the Poſſet.

209. To make a Sack-poſſet.

BOIL a Quart of Cream with whole Spice, and half a dozen Eggs, ſweeten it with Sugar to your Palate; then put in Canary to your Taſte; then ſet it on the Fire again, let it ſtand a little, raiſe it up gently from the Bottom of the Skellet with a Ladle, and ſtir it till it is thick enough; then with the Ladle, lade it gently into a Baſon, and eat it.

210. Another Way without Milk or Cream.

BEAT a dozen of Eggs, Yolks and Whites, taking out the Treads; in the mean time boil a Pint of Sack, with half a Pound of Sugar, ſcum it well, put in a little Nutmeg: Then take the Sack off the Fire, put into the Eggs ſome Ale, mingle them well together over the Fire, keeping it ſtirring, till it is thick, then ſerve it up.

211. Potage of Beef.

STEW a Leg of Beef 'till it is ſo tender that it is ready to fall in pieces, then ſeaſon it with Salt, a Faggot of Savoury Herbs, Cloves, Capers; add Samphire, Muſhrooms, *&c.* then ſoak your Bread, and garniſh it with your Meat.

212. Duke's Potage.

LET your Potage be the ſame of that of the Queen's, which you will find in Receipt 216; then ſoak a Loaf of Bread with the Cruſt, after that a ſmall Haſh of Partridges, which you are to ſtrew upon the Bread, ſo thin that it will ſcarce be ſeen; ſoak it, and fill it by little and little, and garniſh it with the ſmalleſt Muſhrooms, Kidneys, Piſtaches, Cock's-combs, Lemons, and ſerve it up.

213. Peas Potage.

TAKE two Quarts of Peas, and three Quarts of Water, ſet them on the Fire, ſeaſon them high, put in a large Onion; when they are boil'd ſoft, ſtrain them thro' a Colander, and ſet them on the Fire again, and when they are boiled, put in two Handfuls of Spinage, a Leek, a little Mint, a ſpoonful of Flour temper'd with Water, then put in forc'd Meat.

214. To make Potage with Peas.

TAKE green Peas, ſcald the Cods with the Peas, and a green top of a Chibol, and a little Parſley. Then drain them from their Liquor, and pound them in a Bowl or wooden Mortar with a little Crumbread ſoak'd in good Broth, and ſtrain'd through a Sieve, that your Soop may be ſomewhat thick. Then put the Peas into a Stew-pan with a little Lard, but

firſt fry a little Savoury and Parſley in the Lard; let them all ſtew together, and moiſten them with good Broth, putting in a Bunch of ſweet Herbs.

215. To make Potage a la Reyne.

TRUSS and ſcald Partridges, boil them in good Broth with a Bunch of ſweet Herbs, thin ſlices of Bacon, and ſlices of Lemon; in the mean time make a Cullis of the Breaſt of a roaſted Pullet or Capon, mince'd and pounded in a Mortar, with the Crum of Loaf ſoak'd in Broth, and ſtrain'd thro' a Hair-ſieve. Put this Cullis into a little Pot well cover'd, and let your Potage, that ſhould be made of Cruſts of Bread, be laid a ſoaking in ſtrained Broth. Then ſet your Partridges in the Potage, and ſprinkle all with good Gravy: You muſt ſet a farced Loaf in the middle of the Potage; this farc'd Loaf muſt be ſtuffed with a good Haſh of a roaſted Fowl, pieces of Muſhrooms, Truffles, and ſmall Aſparagus tops, according to the Seaſon; lay your Partridges round about this Loaf, the Cullis muſt be poured upon them, and you muſt make a Border round the Diſh with Sweet-breads of Veal larded, and roaſted Cocks-combs farced, and ſlices of Sweet-breads of Veal in a Ragoo, and Artichoke-bottoms. And the Breaſts of the Partridges muſt be cover'd with ſlices of black Truffles.

216. The Queen's Potage.

BEAT Almonds, and boil them in good Broth, a few Crums of Bread, the inſide of a Lemon, and a Bunch of ſweet Herbs, ſtir them often, ſtrain them, then ſoak Bread in the beſt Broth, which is to be thus made; bone a Capon or Partridge, pound the Bones in a Mortar, then boil them in ſtrong Broth, with Muſhrooms, then ſtrain them thro' a Linen-cloth; with this Broth ſoak your Bread; as it ſoaks, ſprinkle it with the Almond-broth. Then put a little minced Meat to it, either of Partridge or Capon, and ſtill as it is ſoaking, put in more Almond-broth, until it be full, then hold a red hot Iron over it; garniſh the Diſh with Pomegranates, Piſtaches, and Cocks-combs.

217. To

217. To make Potage without Water.

TAKE a good Piece of Beef, a Piece of Mutton, and ſome Filet of Veal, a Capon, a couple of Partridges, and four Pigeons; let your Meat be well beaten, and your Fowls well truſs'd, then put them into a Pot with Parſnips and Onions ſhred, and Parſley Roots, ſeaſon them with Salt, and all manner of Sweet-Herbs; ſtop up the Edges of your Pot with Paper and Paſte, ſo as all the Steam may be kept in, and that no Air may come out or get in; ſet this Pot into a Kettle of hot Water, the void Places ſtuff'd with Hay, to keep the Pot upright and ſteady. Keep the Kettle continually boiling for ſix or eight Hours, then uncover it, pour off all the Gravy of the Meat, and clear it from the Fat; then take out your Fowls and mince them, and farce a Loaf with them. with good Garnitures; then ſoak both the Loaf and Soop in good Gravy, and make a Ragoo of all ſorts of Garnitures fry'd in Lard, pour theſe upon them; then dreſs the whole Meſs with farc'd Cocks-Combs, Veal Sweet-Breads, or ſomething elſe of the like Nature, and ſerve it up to Table,

218. To make Potage the French Way.

TAKE hard Lettuce, Sorrel and Chervil, of each a like Quantity, or any other Herbs you like, as much as a half Peck will hold preſs'd down; pick, waſh them, and drain them, put them into a Pot with a pound of freſh Butter, and ſet them over the Fire; and, as the Butter melts, ſtir them down in it, till they are all as low as the Butter; then put in ſome Water, a little Salt, ſome whole Cloves, and a Cruſt of Bread, and when it is boil'd, take out the Cruſt of Bread, and put in the Yolks of a couple of Eggs well beaten, and ſtir them together over the Fire; lay into a deep Diſh ſome thin Slices of white Bread, pour it in, and ſerve it up.

219. To make Potage the Italian Faſhion.

BOIL green Peas in ſome ſtrong Broth, with interlarded Bacon cut into Slices; when the Peas are boiled,

led, put to them Pepper, Anniſeeds, and chopp'd Parſley, and ſtrain ſome of the Peas to thicken the Broth; let it have a Walm or two, and ſerve it on Sippets with boil'd Chickens, Pigeons, Lamb's-Head, Duck, or any Fowl; you may, if you pleaſe, thicken the Broth with Eggs.

220. Another Way.

THIS Potage is a kind of Olio made in a large Diſh, a Partition in Form of a Croſs, being made in Paſte, and bak'd in the Oven; in one of the Squares put in a Bisk, in another a Potage *a la Reyne*, with a Profitrolle Loaf, in the third a Potage of young Chickens, in the fourth a Potage of farced Partridges, all in their proper Broths, and with different Garnitures, as rich as you can poſſibly make them.

221. To make Potage a Sante.

PUT into a Pot good Broth made of Buttock of Beef, Knuckle of Veal and Mutton, together with Capons or fat Pullets, ſeaſon the Broth very well; then ſoak it in ſome Cruſts while you are boiling Sorrel, Purſlain, Chervil, *&c.* in another Pot, all cut very ſmall; with theſe Herbs you may garniſh your Potage and Fowls, or you may ſtrain them, ſo that you may put nothing in it but the Broth and good Gravy when you ſerve it up at Table.

222. The Princes Potage.

ROAST either Partridges or Capons, bone them, mince the Meat ſmall; break the Bones and boil them in good Broth in a Pipkin, with a Faggot of Sweet-Herbs; then ſtrain them through a Linen Cloth, ſoak Bread, and lay it upon a Layer of Fleſh; or, if you pleaſe, inſtead of that, upon Almond Broth, boil it well and fill it by Degrees; then garniſh it with the Pinions, then beat three Eggs with a little Almond Broth, or any other Broth, and pour them on the Potage, hold a hot Fire-ſhovel over it, and ſerve it up.

223. To make Potage Profitrolle.

TAKE a *French* Loaf, farce it and ſoak it in good Veal Gravy, and good Broth; dreſs it upon other ſoaked

oaked Cruſts, with a little of Partridge or Capon Haſh; then having a good Cullis ready, with the Meats of which the Gravy was made, ſtrain it, and pour it upon the Potage; when you ſerve it up, lay a handſome Artichoke bottom upon the Loaf with ſome Muſhrooms on the inſide, garniſh with Fricandoes or Veal Sweet-Breads.

224. Summer Potage.

TAKE a Shin of Beef, Scrags of Mutton or Veal, chop the Meat in Pieces, and boil them gently in a ſufficient Quantity of Water for ſix or eight Hours, being cover'd cloſe; when they have boil'd three or four Hours, put in two or three Onions, and half an Ounce of white whole Pepper, tied up in a Linen Rag; when the Meat is boil'd to Rags, ſtrain all through a coarſe Hair Sieve, ſqueeze it hard, then put in ſome Nutmeg, Cloves and Mace; put in a ſmall Faggot of Sweet-Herbs, of Sorrrel, Beets or Endive, and Spinage, of each a handful, ſhred groſly; boil theſe for a while, then diſh up your Potage with roaſted Pigeons or Ducks in the Middle of it, and ſmall Slices of Bacon fry'd, toaſted white Bread in ſquare Slices, Sauſages cut into little Bits and fry'd Balls; you may alſo add Gravy and Palates, and Cocks-Combs boil'd in Water tender, and peel'd, cut into long Bits; in Aſparagus time, add Aſparagus cut into Bits, with long green Peas put in before the Herbs; before you ſerve it up, while you are diſhing of it, ſet it over a Chafing-diſh, and make it boil; and boil the Palates and Cocks-Combs in a little Broth, before you put them into the Potage; you may alſo add Lambs-ſtones and Sweet-breads, if you pleaſe,

225. To make Potage without the ſight of Herbs.

MINCE ſeveral ſorts of Sweet-Herbs very fine, Spinage, Scallions, Parſley, Marigold-Flowers, Succory, Strawberry and Violet-Leaves, ſtamp them with Oatmeal in a Bowl or Mortar; then ſtrain them with ſome of your Broth, boil your Oatmeal and Herbs with

with your Mutton, ſeaſon with Salt, *&c.* when all is enough, ſerve it up on Sippets.

226. To make a Potatoe-pye.

HAVING made your Cruſt, lay a Layer of Butter in the Bottom, and having boil'd your Potatoes tender, lay them in, and upon them lay Marrow, Yolks of hard Eggs, whole Spice, blanch'd Almonds, Dates, Piſtaches, Orange, Lemon, and Citron-peel candied; then lay in a Layer of Butter over all, cloſe up your Pye, bake it; and when it comes out of the Oven, cut up the Lid, and pour in melted Butter, Sugar, Wine, and the Yolks of Eggs.

227. Or thus.

BOIL your Potatoes in Water, blanch them, ſeaſon them lightly with Salt, Pepper, Nutmeg and Cinnamon, then put them in your Pye, having firſt laid on a Sheet of Butter in the Bottom; then lay on ſome Beef Marrow, Dates halved, Eringo-Roots, ſome Butter, whole Mace, and Slices of Lemon, cloſe up the Pye, bake it, and when it comes out of the Oven liquor it with Butter, Grapes-Verjuice and Sugar, and ice it with Sugar and Roſe-Water.

228. To make Poupiets.

TAKE thin Slices of Bacon cut long, and as many Veal-Stakes, beat them, and lay them on your Slices of Bacon; have ready a good Farce, ſeaſon'd with a Clove of Garlick, and other Ingredients, lay a Layer of this on each Veal-Stake; then roll them up, then ſpit them on a ſmall Spit, and roaſt them wrapp'd up in Paper; when they are almoſt roaſted take off the Paper, bread them, and give them a fine Colour; theſe Poupiets may either be ſerved up for a particular Diſh, or as Garniſh for other Meſſes, or for Outworks.

They may alſo be dreſs'd in a Ragoo, as Fricandeaux, with a piece of Lemon, as they are ſtewing, and ſome Juice of Lemon when they are ſerving up to Table.

You may alſo lard your Poupiets, and fry them brown with pieces of Truffles, Morils, and good Gravy, or a little Cullis to enrich them; and ſqueeze in ſome Lemon Juice when you ſerve them up to Table.

229. To fricaſſy Prawns.

TAKE the Meat out of the Shells, put it into a Diſh with a Pint of Claret, an Onion ſlic'd ſmall, a couple of Anchovies, and a Bunch of ſweet Herbs; let theſe ſtew over a Chafing-diſh of Coals with Nutmeg and Ginger; then put them into a Frying-pan with the Yolk of an Egg or two, ſome Butter and Vinegar; and when they have had a toſs or two, ſerve them up on Sippets.

230. To ſtew Prawns.

HAVING boil'd and pick'd them, ſtew them in White-wine or Claret, freſh Butter, ſeaſon with Salt and Nutmeg; diſh them in Scollop-ſhells, and run them over with beaten Butter, and Juice of Orange or Lemon; or you may ſtew them in Butter and Cream, and ſerve them up in Scollop-ſhells.

231. A boil'd Pudding.

SIFT grated Bread through a Colander, and mix it with Flour, minced Suet, Cinnamon, Nutmeg, Currans, and minced Dates; add new Milk warm, Eggs and Sugar at Diſcretion, but leave out ſome of the Whites, mix all theſe together, and work them up well; then take half for one ſide, and half for the other ſide, and make it up like a Loaf; then put a good Lump of Butter in the middle, and the other ſide on the top of it, tye it up, put it into the Pot when it boils, and when boil'd, cut it in two, and ſerve it up.

232. To make Blood-puddings.

BOIL a Quart of Oatmeal in a Quart of Milk, and let it ſtand 'till the next Morning to ſwell; then having ſhred a Pound and a half of Beef-ſuet, ſeaſon it with Salt and Pepper, a little Thyme, Parſley and Penny-royal of each a handful ſhred very ſmall, mix

theſe with your Oatmeal and Milk, and add a Pint of Cream, and three Pints of the Blood of a Hog or Sheep; when theſe are all well mix'd together, warm them over the Fire a little, and having Ox Guts, or Hog's Guts very well cleaned, and the inſides turned out, then make a ſmall Funnel that will hold a quarter of a Pint, with a Tail about five Inches long, all of a Wideneſs, ſo that it can eaſily go into the Guts. Cut the Guts a Yard long, and fill them with your Ingredients, tye them a ſpan long, and two Ends of that ſpan ty'd together; then tye in the middle of the ſpan the two Ends, and ſo you will have two Puddings in each piece; do not fill them too full, but let them be lank; then put them over the Fire, and let them boil for a quarter of an Hour; then take them out, and lay them in a Colander to cool. They will keep a good while. About an Hour before you would uſe them, put them into a Sauce-pan with a little Butter, then fry or boil them; you may mix half theſe and half Marrow Puddings for a Diſh of the ſecond Courſe.

233. Another Way.

TAKE the Blood of an Ox while it is warm, put ſome Salt into it, and then ſtrain it; and when it is thorough cold, put in Groats of Oatmeal well pick'd, and let it ſtand ſoaking all Night; then ſeaſon with Pepper, Cloves, Mace, Nutmeg, and Fenniel-ſeed; adding Roſemary, Thyme, Savoury, and Penny-royal; put in alſo ſome new Milk or Cream, and beat four or five Eggs very well, and put into the Blood, with Beef-ſuet ſhred, not very ſmall. Mix all theſe well together, and having your Guts prepar'd, fill them as above directed, and boil them for uſe.

234. Hogs-puddings.

BOIL the Umbles of a Hog very tender, take ſome of the Lights with the Heart, and all the Fleſh about them; when you have taken out the Sinews, mince the reſt very ſmall, alſo mince the Liver; add to theſe a Pint of Cream, a quarter of a

Pint of Canary, the Yolks of four or five Eggs, Salt grated Nutmeg, Cloves, Mace, and Cinnamon finely beaten, ſome Sugar, a pretty quantity of Hogs Fat, a little Roſe-water, and a few Carraway-ſeeds; roll it up an Hour or two before you put it into your Guts, rinſe them in Roſe-water, and fill them as directed.

235. To make a Bread-pudding.

TAKE two Quarts of Cream, boil it with Salt, Sugar, Nutmeg, Cinnamon, Cloves, and Mace; when it has boil'd, ſlice in the Cruſts of four *French* Rolls, and ſet it by 'till it is cold; then drain off all the Cream that the Bread has not ſoak'd up, and rub the Bread thro' a Colander, put in twelve Eggs, leaving out four of the Whites, then ſtir it all well together, butter your Diſh, and put it in; tye a Cloth over it, boil it, and ſerve it up with drawn Butter.

236 Grateful-pudding.

TAKE fine Flour and grated white Bread, of each an equal quantity, the Whites of four, and Yolks of eight Eggs well beaten, put in a good quantity of Sugar to diſſolve in as much Cream as will make it of the thickneſs of Batter for Pancakes; then put in Raiſins of the Sun ſton'd, and Currans, of each a Pound, or according to the quantity of your Pudding. Then butter your Diſh or Pan well, and bake it; it will be done in half or three quarters of an Hour, when it is done, grate fine Sugar over it, and ſerve it up.

237. Or thus.

TAKE a couple of Penny white Loaves, pare off the Cruſt, ſlice them into a Diſh, put to them a Quart or three Pints of Cream, ſet the Diſh over a Chafing-diſh of Charcoal 'till the Bread grows dryiſh; then put in a piece of ſweet Butter, and taking it off the Fire, ſet it by 'till it is cold, then beat up the Yolks of half a dozen Eggs, and the Whites of two or three, with Roſe-water and Sugar, and ſome Nutmeg

Nutmeg grated; mix all well together, and when it is bak'd, grate over it fine Sugar.

238. To make an Italian Pudding.

BEAT half a ſcore Eggs well with a Pint of Cream, add to them a Penny white Loaf grated, and a grated Nutmeg; mix them well together, then butter the Bottom of a Diſh, and lay upon it half a ſcore Pippins cut in ſlices, and a little Orange-peel, ſtrew over them ſome fine Sugar, and pour on them half a Pint of Wine: Then put in your Pudding, lay over it a Puff-paſte, and ſet it into the Oven, it will be done in half an Hour: Lay Paſte alſo round the ſides of the Diſh.

239. A French Pudding.

TAKE two Penny white Loaves chipt, and cut into Dice-work, a Pound of Raiſins of the Sun, and a Pound of Beef-ſuet minc'd very fine, five or ſix Ounces of Sugar, eighteen or twenty pretty large Lumps of Marrow, a dozen Dates ſliced; a Pint of Cream, with half a dozen Eggs beaten in it, with Salt, Nutmeg, Cloves, and Mace, with a Pippin or two par'd, and a couple of Pome-waters ſlic'd, and laid in the Bottom of the Diſh before you bake it.

240. To make a green Pudding.

MINCE a Pound of boil'd Mutton-ſuet very ſmall, and ſhred the like quantity of Beef-ſuet ſmall, grate a Pound and half of Bread, mix theſe with a ſufficient quantity of Cream, and the Yolks of four, and Whites of two Eggs well beaten; add to theſe a handful of Parſley-ſhred fine, and half a Pint of the Juice of Spinage; ſeaſon with Salt, and ſweeten with Sugar to your Palate; add grated Nutmeg and a Pound of Currans; put in a little Flour to bind it; mix all theſe well together, and roll it up in a Sheep's Caul, bake it, and ſerve it up.

412. A Lent Pudding.

TAKE a Quart of Cream, boil it a little with two or three Blades of Mace; take it off the Fire, put in the Yolks of eight Eggs, and the Whites of four,

half a Pound of Raiſins of the Sun ſton'd and ſlit, and half a Pound of Sugar, and a piece of Butter; ſtir all well together, then wet a Linnen Cloth in Milk or cold Water, butter it on the inſide, and ſtrew it with Flour; then put in the Compoſition of the Pudding, tye it up cloſe and boil it, ſerve it up with melted Butter and Sugar.

242. Noddy puddings.

BLANCH Almonds, beat them fine, with a little Roſe-water, ſtrain them thro' a Cloth with ſome Cream, boil it up, then let it ſtand 'till it is almoſt cold again, then beat ſome Eggs, ſweeten them with fine Sugar, and Roſe-water, tye them up in litttle Bags; boil them in Water for half an Hour; make a Sauce for them with melted Butter, Roſe-water and Sugar.

243. A Plum-pudding.

SHRED a Pound and half of Suet very fine, and ſift it; add a Pound and half of Raiſins of the Sun ſton'd, ſix ſpoonfuls of Flour, and as many of Sugar, the Yolks of eight Eggs, and the Whites of five, beat the Eggs with a little Salt, tye it up cloſe in a Cloth, and boil it for four or five Hours.

244. A rare Pudding either to bake or boil.

HAVING beat a Pound of Almonds very fine, with Roſe-water and Cream, add the Yolks of five, and the Whites of two Eggs, and a Pound of Beef-ſuet minc'd very fine; make it as thin as Batter for Fritters, mixing it with Cream; ſeaſon it with Salt, Sugar, and Mace; then bake it, or boil it, as you pleaſe, ſtrew Sugar over it, and ſerve it up.

245. To make Puddings of ſeveral Colours.

PROVIDE half a dozen wooden Diſhes with Covers to them; butter the inſides of them; fill one of them with the Ingredients of a quaking Pudding, which make thus; ſlice a Manchet, and ſcald it with a Pint of Cream; then put to it a Pound of blanched Almonds, pounded ſmall with Roſe-water, with a quarter of pound of Dates ſliced and cut ſmall, a handful

handful of Currans boil'd, and ſome Marrow minc'd, beat theſe together, and ſeaſon them with Salt, Nutmeg, and Sugar, adding the Yolks of half a dozen Eggs: One of your wooden Diſhes being fill'd with theſe, put on the Cover, and tye it on with a Cloth; then colour ſome of the ſame Pudding with Spinage, and tye that up as the former; then mince Cowſlips, and mix that with another Part of your Pudding, and tye that up; mince a handful of Clove July-flowers, and do the like by another; then mince Violets, and do the like by another Diſh; but after theſe Flowers are minced, they muſt be pounded in a Mortar, and the Juice muſt be mix'd with the Batter; when they are boil'd, take them out of the Diſhes, lay them in a large Diſh, ſtick them with Suckets, and pour over them Butter, Vinegar, Roſe-water, and Sugar; ſcrape Sugar over them, and ſerve them up.

246. To make a yellow Pudding.

HAVING grated three Penny white Loaves, then ſearſe them through a Colander, put them into a deep Diſh, and put to them three Pints of Cream, and three or four Eggs; add Salt, Cloves, Mace, and Saffron, three quarters of a Pound of Beef-ſuet, three quarters of a Pound of Dates, Roſe-water, Currans, and Sugar; put to it a little Saffron-water.

247. To make a ſhaking Pudding.

BOIL ſome large Mace, ſlic'd Nutmeg and Ginger in a Quart of ſweet Cream; then put in Almonds beaten with Roſe-water, then beat eight Eggs, leaving out four of their Whites; ſtrain all theſe together; mingle with them ſome ſlic'd Ginger, Salt, Sugar, and grated Bread; then butter a Cloth, and flour it; put in your Pudding, tye it hard, put it into boiling Water, then diſh it up with Butter, Verjuice and Sugar.

248. To make a Sagoe Pudding.

TAKE a quarter of a Pound of Sagoe, and waſh it well in three or four hot Waters; then put to it a

Pint of new Milk, and boil them together, 'till it is as thick as a Hafty-pudding; keep it ſtirring, that it may not burn, put in a Stick of Cinnamon when you ſet it on the Fire; when 'tis boil'd, ſtir in a quarter of a Pound of Butter, and put in the Yolks of four, and Whites of two Eggs, and two ſpoonfuls of Sack, ſtir all together, ſweeten it to your Palate; then put in two Ounces of plumped Currans, lap a Sheet of Puff-paſte in the bottom of the Diſh, and garniſh the Brim.

249. To make a Bisk of Pullets.

TRUSS your Pullets neatly, fry them brown, then put them into a Pot with good Broth, ſeveral ſlices of fat Bacon, a ſlice or two of lean, and a ſlice or two of Beef beaten, green Citron, Cloves, a Bunch of ſweet Herbs, and other Seaſoning; ſet theſe over a gentle Fire to ſtew: Garniſh your Bisk with Cocks-combs, Veal Sweet-breads, Muſhrooms, Truffles, and Artichoke Bottoms: Make a Ring round about with the beſt of them, and marble the Potage with Lemon-juice, and a Veal Cullis juſt when you are ſerving it up.

250. To dreſs Pullets with Cucumbers.

RAISE the Skin of your Pullets Breaſts with your Finger; take out the Fleſh, and alſo the Breaſt-bone, then make a Farce for them as follows: Take ſlices of Ham, both fat and lean, and ſlices of a Filet of Veal blanch'd, Muſhrooms, Cives, and Parſley, cut them pretty ſmall, then add the Crum of a *French* Roll ſoaked in Cream, and the Yolks of raw Eggs. Mix all theſe well together, ſeaſon them with Salt, Pepper, Spice, and ſweet Herbs, and pound all well together in a Mortar: Then ſtuff the Breaſts of your Pullets with part of it, leaving part for the Cucumbers. Tye up your Pullets, and wrap them up in Bards of Bacon and Sheets of Paper, run a Skewer through the Legs of them, faſten them on the Spit, and roaſt them. In the mean time take two Cucumbers for each Pullet, ſcoop out all the Seeds, and fill

fill them with what you left of the Farce; ſtop them up with a little Flour-paſte, and blanch them in boiling hot Water: Then take them out, and drain them: When they are drain'd, put them into a Stew-pan with ſome fat Veal-gravy; let them ſtand for ſome time to ſimmer over a gentle Fire: Then ſet a Sauce-pan over the Fire with half a Ladleful of Eſſence of Ham, and half a Ladleful of Cullis of Veal and Ham; take the Cucumbers out of the Sauce-pan of Veal-gravy, and drain them, put them into his, and ſet them on the Fire. When your Pullets are roaſted, take them up, untye them, take off the Bards of Bacon, diſh them, lay the Cucumbers round them, pour Eſſence and Cullis upon them, and ſerve them up to Table hot.

251. To dreſs Pullets a la braiſe.

TRUSS your Pullets as for boiling, then lard them with large Lardons of Bacon well ſeaſon'd: Then lay Bards of Bacon all over the Bottom of a Stew-pan, and ſlices of Beef and Veal upon them, ſeaſoned with Salt, Pepper, Spices, ſweet Herbs, Onions, ſlices of Lemon, Parſnips and Carrots: Then lay in your Pullets, lay the ſame Seaſoning over them that you did under them, laying over all ſlices of Veal, Beef and Bacon: Cover your Stew-pan, and let them ſtew between two gentle Fires, one under, and the other over it, for four or five Hours: Look into it now and then to ſee that it do not burn, and if there wants Liquor, put in a little Gravy or ſtrong Broth. While this ſtews, prepare a Ragoo of fat Livers, Veal Sweet-breads, Muſhrooms, Truffles, Aſparagus-tops, and Artichoke-bottoms, in their Seaſon; toſs them up with a little melted Bacon, and add a little good Gravy; and when it is enough, take off all the Fat, and thicken it with a Cullis of Veal and Ham: Then take up your Pullets, lay them to drain, diſh them, pour your Ragoo over them, and ſerve them up.

252. To dreſs Pullets the Engliſh way.

MAKE a Farce for them with Bacon, Calf's Udder, a little Marrow, and Veal Sweet-breads, Muſhrooms, Truffles, Artichoke-bottoms, ſome Capers, and a little Garlick. Stuff the Bodies of your Pullets with this Farce, tye them up with a good ſlice of Bacon on their Breaſts, wrap them up in a piece of Paper, and roaſt them. Make a Sauce of Muſhrooms, Truffles, Anchovies, Capers, all chopt ſmall, and well ſtew'd and ſoak'd in Veal-gravy. Then add a little Cullis, ſqueeze in the Juice of an Orange, and ſerve it up.

253. To roaſt a Pullet with farc'd Olives.

RAISE the Skin of the Breaſts of your Pullets, pull out the Fleſh from off the Breaſt, and take out the Breaſt-bone, and with the Fleſh make a Farce as followeth: Take the Fleſh of the Pullets Breaſts, and mince it very ſmall with ſome Beef-ſuet, blanch'd Bacon, Muſhrooms, Cives, and Parſley, the Crum of a *French* Roll ſoak'd in Cream, and the Yolks of a couple of Eggs raw, ſeaſon all with Salt, Pepper, Spices, and ſweet Herbs; theſe being ſhred and mixed well together, pound them in a Mortar, and farce the Pullets with this Farce; put into the Body of them a Ragoo of what you think proper: Then tye them up at the Neck and Rump, cover them with Bards of Bacon, wrap them up in Paper, ſpit them, and roaſt them at a gentle Fire. In the mean time, make the Ragoo of Olives in the manner following: Take forty or fifty large Olives, ſlip out the Stones at the Stalk-end, but take care not to break the Skin no more than is neceſſary; in the room of the Stones, farce the Olives with the ſame Farce you farced the Pullets Breaſts with, and cloſe up the Skin upon the Farce. Then put the Olives into a Sauce-pan of boiling Water, let them have a Boil or two, then take them out immediately, and put them into another Sauce-pan with Eſſence of Ham, and let them ſimmer over a gentle Fire. When your Pullets are roaſted,

roaſted, diſh them up, pour upon them your Ragoo of farced Olives, and ſerve them up for the firſt Courſe.

254. To dreſs Filets of Pullets.

TAKE the Filets of large fat Pullets roaſted, and cut them into pieces, then put Lard and Parſley into a Stew-pan, and toſs it up with a little Flour: Then put in Muſhrooms and Truffles ſlic'd, and Artichoke Bottoms cut into Quarters, a little clear Broth, and a Bunch of ſweet Herbs, all well ſeaſoned: When theſe have ſtew'd enough, put your Filets to them, and when you are going to ſerve them up, pour in a little Cream, in which you have beaten an Egg or two to thicken it, and ſerve it up hot.

255. To marinate Pullets.

HAVING quarter'd your Pullets, lay them in a Marinade of Vinegar, Verjuice, Lemon-juice, Salt, Pepper, Cloves, Chibbols, and a Bay-leaf, for three Hours; then dip them into a clear Paſte made of Flour, White-wine, and the Yolks of Eggs, and fry them in melted Butter or Lard, and ſerve them up with ſlices of Lemon and criſpt Parſley.

256. To dreſs Pullets with Gammon.

LOOSEN the Skin on the Breaſts of your Pullets, ſcrape ſome Bacon, put to it ſome lean Gammon minced very ſmall, together with ſhred Parſley, Baſil, Cives; ſeaſon'd with Salt and Pepper; mix theſe well together; then ſtuff it in between the Skin and Fleſh of the Pullets, and having truſs'd the Pinions thro' the Skin of the Necks, then parboil them, bard them, put ſome Paper over the Bards, bind them about with Packthread, and roaſt them at a gentle Fire. In the mean time, cut ſome Gammon of Bacon in ſlices, beat them, lay them in the Bottom of a Stew-pan, cover it, and ſet it over a gentle Fire; when the Bacon begins to ſtick, put in ſome Veal-gravy to moiſten it, let it ſimmer a little: When it is enough, take off the Fat, and thicken with a Cullis of Veal

and

and Ham. Your Pullets being roaſted, diſh them, garniſh them with the Slices of Gammon, pour over them the Gravy of the Ragoo, and ſerve them for the firſt Courſe.

257. To dreſs Pullets with Oiſters in Bladders.

RAISE up the Skins of the Breaſts of your Pullets. Then take a Quart of Oiſters, hard Eggs, Marrow, and Cheſnuts, ſeaſon theſe well, mix them together, and ſtuff them between the Skin and the Fleſh of your Pullets, and alſo put ſome of it into their Bellies. Then take ſome Bladders, clean them well, and put a Pullet into each Bladder, tye them up, and boil them: If you pleaſe, you may take out the Fleſh of the Pullets Breaſts, and make a forc'd Meat of it, and ſtuff their Breaſts with it again. For the Sauce, make a Fricaſſy of Oiſters, garniſh'd with Petty-Patties, and a haſh'd Pullet. Bind the Ingredients with grated Bread, and the Yolks of Eggs raw. The Pullets will take two Hours and a half's boiling in the Bladders.

258. To dreſs Pullets with Oiſters.

RAISE the Skin on their Breaſts with your Finger, pull out the Fleſh of their Breaſts, of which make a Farce with ſome Ham of Bacon, Beef-ſuet, Cives, Parſley, ſweet Herbs, and Spices, the whole ſeaſoned with Salt and Pepper; add to theſe the Crum of a *French* Roll ſoaked in Cream, and the Yolks of two or three raw Eggs; mince all theſe well together, and pound them in a Mortar; then farce the Pullets with it, leaving a Hole in the middle, in which put your Oiſters, and cloſe it up with ſome of the Farce. Then wrap them up in Slices of Ham and Bards of Bacon; put a Paper over them, bind them about with Packthread, run a Skewer through their Legs, faſten them on the Spit, and roaſt them at a gentle Fire: In the mean time, make a Ragoo of Oiſters in the manner following. Open your Oiſters into a Sauce-pan, give them two or three Walms over the Fire; then take them off, take them out one by one, and

and cleanſe them; alſo toſs up ſome Muſhrooms and Truffles in a Stew-pan with a little melted Bacon, ſeaſon with Salt and Pepper, put in a little Veal-gravy, and let them ſimmer over a gentle Fire; when they are done, take off all the Fat, thicken the Ragoo with a Cullis of Veal and Ham, then put in the Oiſters; keep it ſimmering, but let it not boil, that your Oiſters may not be harden'd. When the Pullets are roaſted enough, take off the Bards, diſh them, pour the Ragoo over them, and ſerve them up for a firſt Courſe.

After the ſame manner, you may roaſt Pullets with Cray-fiſh, only in Farcing you uſe Cray-fiſh ragoo'd inſtead of Oiſters; and when you diſh them, you muſt pour over them a Ragoo of Cray-fiſh.

259. To dreſs Pullets with Onions.

RAISE the Skin from the Fleſh of the Breaſts of your Pullets, and put in ſome ſcraped Bacon and ſweet Herbs minc'd, tye up the Rumps and Necks, parboil them, bard them with Slices of Bacon, wrap them up in Paper, and roaſt them. In the mean time boil Onions in Water, peel off the outſide Peels, and ſet them a ſimmering over the Fire in a Sauce-pan, with Eſſence of Veal and Ham. When your Pullets are roaſted, diſh them, lay the Onions round them in a Ring, pour on them the Eſſence of Ham, and ſerve them up to Table hot.

260. Potage of fat Pullets.

CUT a fat Pullet in pieces, lay it in a Marinade of Lemon-juice and Verjuice, with the other ſeaſoning Ingredients. Then make a Paſte of Verjuice to fry them in, to a fine Colour, to garniſh the Potage round about another fat Pullet that has been boil'd in good Broth. In the mean time let a Cullis be prepar'd with the Bones of the marinated Pullet, Cruſts of Bread and Broth, and ſprinkle your Potage with it as it lies a ſoaking, and alſo with the Juice of a Lemon, and ſerve it up to Table.

261. To dreſs Pullets a la Saingaraz.

LARD your Pullets, roaſt them; take Slices of Bacon, beat them, fry them in Lard, with a little Flour, a Faggot of ſweet Herbs, and ſome good Gravy without Salt; put in alſo a few Drops of Vinegar, and thicken it with a Bread-cullis; then cut your Pullets into quarters, and dreſs them in a Diſh, pour the Sauce upon them, with Slices of Gammon, and ſerve them up hot, after they have been well clear'd from the Fat.

262. To dreſs Pullets a la Sainte Menehout.

TRUSS the Legs into the Body, ſlit them down the Back, ſpread them open, beat them, and take out the Thigh-bones. Cut about two Pound of Veal into Slices, garniſh the Bottom of your Stew-pan with it, ſet it over the Stove to ſweat; when it begins to ſtick, put in a little Flour, and keep your Pan moving over the Fire to brown it; then put in as much Broth as will ſerve to ſtew the Pullets; ſeaſon it with Salt, Pepper, Spice, ſome Onions, ſhred Parſley, and a Faggot of ſweet Herbs; lard your Pullets with large Lardons of Bacon well ſeaſoned; put them into the Stew-pan, and let them ſtew over a gentle Fire. When they are about half ſtew'd, put in a little Cream, and about half a Pint of Milk; then cover the Stew-pan, and let them ſtew on: When they are enough take them off, and ſet them by to cool in their own Liquor. When they are cold, take them out, rub them over in the Fat of the Liquor they were ſtew'd in, drudge them over with grated Bread; lay them in a Paſty-pan, ſet them in an Oven to brown, or elſe brown them with a Baking-Cover; or you may broil them on a Gridiron over a ſlack Fire. Then diſh them, pour over them ſome Eſſence of Ham, and ſerve them for a firſt Courſe.

If you pleaſe you may fry them brown in Hog's-Lard; but if ſo, you muſt dip them in beaten Eggs, before you drudge them with Bread; when they are fry'd, lay them to drain, and fold a Napkin in the

Diſh

Diſh you intend to ſerve them in, and lay them handſomely upon it, with fry'd Parſley for a firſt Courſe.

263. To dreſs Pullets a la Tartare.

LET your Pullets be truſs'd as for boiling; then ſplit them down the Back, ſpread them open, and beat them: Then ſhred very ſmall, Cives, Parſley, and ſweet Herbs; ſeaſon them well with Salt and Pepper; ſpread them over the Bottom of the Stew-pan, lay in your Pullets with the Breaſts downwards; ſtrew the ſame Herbs and Seaſoning over them; then pour in ſome melted Bacon, ſtir them about, and let them lye in this Seaſoning for two Hours, before you ſet them in the Fire: Set them on, melt the Bacon, and keep moving the Pullets in it for near a quarter of an Hour; then take them out and drudge them over with grated Bread, and broil them on a Gridiron over a gentle Fire, till they are brown: Have a haſhed Sauce ready, put it into the Diſh, lay the Pullets upon it, and ſerve them up.

If you pleaſe, you may ſerve them up with a Ramolade, which ſee in Letter R.

264. To dreſs Pullets with Truffles.

YOUR Pullets are to be order'd as in the Receipt to dreſs Pullets with Gammon; ſaving, that you muſt ſhred a couple of Truffles, to be mixed with your Stuffing, and for the Ragoo, peel ſome raw Truffles, waſh them, ſlice them, and put them into a Stew-pan with Veal-Gravy, ſeaſoned with Salt and Pepper; when they have ſtew'd over a gentle Fire till they are enough, thicken your Ragoo with a Cullis of Veal and Ham. Diſh your Pullets, take off the Bards of Bacon, pour the Ragoo over, and ſerve them up for a firſt Courſe.

265 To make a Pullet-pye.

TRUSS your Pullets, break their Bones, lard them with thick Lardons of Bacon; ſeaſon them with Salt, Pepper, Spice, young Onions, ſweet Herbs, and Parſley; lay them in your Pye, lay over them Slices of Butter, and over them thin Slices of Bacon, and a Bay-

Bay-leaf or two; then close up your Pye, bake it well.

266. To make Punch-Royal.

TAKE three Pints of the best Brandy, as much Spring-water, a Pint or better of the best Lime-juice, a Pound of double refin'd Sugar. This Punch is better than weaker Punch, for it does not so easily affect the Head, by reason of the large Quantity of Lime-juice more than common, and it is more grateful and comfortable to the Stomach.

267. To make Milk-Punch.

TAKE a Quart of good Brandy, a Quart of Water, nine good Lemons, and half a Pound of double refin'd Sugar, and a Pint and half of new Milk, mingle all these well together, and strain them, over and over, till they are perfectly clear and fine.

268. Punch for Chamber-maids.

TAKE a Quart of Water, a quarter of a Pint of Lime-juice; squeeze in also the Juice of a *Sevil* Orange and a Lemon; put in six Ounces of fine Sugar; strain all through a Strainer, three times till it is very clear; then put in a Pint of Brandy, and half a Pint of White-wine.

269. To pickle Purslain.

PUT your Purslain into as much Wine as Water, with a little Salt; then boil it, put it into a Pot, and pour in as much White-wine-vinegar, as will cover it; if you please, you may add Sugar to your White-wine.

270. To make Pyes.

PIES being various, according to the Matter they are made of, either Flesh, Fowl, or Fish, you will find them under their proper Articles.

271. To make a Bride Pye.

PARBOIL Cocks-combs and Stones, Veal-sweetbreads and Lambs-stones, cut them into slices; also blanch Ox-palates, and cut them into slices; add to these a Pint of Oisters, some slices of interlarded Bacon, a few Chesnuts roasted and blanch'd, a few Broom Buds

Buds pickled, a Handful of Pine-Kernels, and ſome Dates ſliced; ſeaſon theſe with Salt, Nutmeg, and whole Mace; fill your Pye with theſe, lay ſlices of Butter over them, cloſe it up and bake it; when it comes out of the Oven, cut up the Lid, and having beaten up Butter, with the Yolks of three or four Eggs, ſome Wine, the Juice of a Lemon well ſhaken together; pour this into your Pye.

272. To make a Stump Pye.

BONE a Leg of Lamb, chop the Meat ſmall, with a good Quantity of ſweet Herbs ſhred ſmall, add Currans; ſeaſon with Salt and grated Nutmeg: then beat the Yolks of three Eggs with Canary, or White-wine, and add to your Meat, *&c.* Fill your Pye, lay Sweet-meats on the top, cloſe it up and bake it; when it is enough, put in Verjuice, or White-wine and Sugar.

273. To make minc'd Pyes.

PARBOIL a Neat's-Tongue, cut away the Root, and peel it; add to it near double the weight of Beef-ſuet: Slice the Tongue, and mince it ſmall; mince the Suet by it ſelf, let them both be minc'd, as fine as you can; then put in three Pound of Currans well cleans'd and dry'd; three quarters of an Ounce of Nutmeg, Cloves, Mace, and Cinnamon, beaten very fine; candy'd Orange, and green Citron, of each three Ounces, cut into ſmall thin bits; a Pound of Dates minc'd ſmall, half a Pound of fine Sugar, the yellow Rind of two raw Lemons grated, and if you pleaſe, two or three Pippins cut ſmall; a Gill of *Malaga* Sack, half a Gill of Roſe-water, and three ſpoonfuls of Verjuice: Mix all theſe well together, fill your Pyes, and bake them.

274. To make minc'd Pyes of Beef.

MINCE Buttock of Beef very ſmall, with half the weight of Beef-ſuet; ſeaſon it with Salt, Pepper, Nutmeg, Cloves, and Mace; then add Raiſins of the Sun, Currans, and Prunes, half the Weight of your Beef and Suet: Fill your Pyes, ſtrew on the Top ſliced

Dates, and minc'd Lemon-peel; lid them up, and bake them.

275. To make minc'd Pyes of any Sort of Meat.

PARBOIL whatſoever ſort of Meat you deſign to make them with; let it lye preſſed down all Night: Mince it very fine, and to every Pound of Meat allow two Pounds of Beef-ſuet, ſhred fine; mix theſe well together; then add a little Salt, half an Ounce of Nutmegs, and half an Ounce of Cinnamon, a quarter of an Ounce of Mace, and a quarter of an Ounce of Cloves beaten, and mixt well with your Meat; alſo chop ſome Pippins ſmall, and mingle with the reſt; and alſo ſome Lemon-peel ſcraped, two Pound of Currans, a Pound of Raiſins of the Sun, and a Pound of Dates ſton'd, and minc'd; half a Pound of Sugar, and a quarter of a Pint of Roſe-water; mix theſe well together, and put them to every Pound of Meat and Suet.

Several particular Ways of making minced Pyes, you may ſee under the particular Meats they are made of, as of Eggs, under E; of Veal, under V. &c.

1. A Bisk of Quails and other Fowls.

TRUSS your Quails, as you do Pullets, and fry them with burnt Butter, till they acquire a fine Colour; then put them into a ſmall Pot, with ſome good Broth, Slices of Bacon, a Bunch of ſweet Herbs, Cloves, and other proper Seaſoning; and alſo a beaten Beef-ſtake, and a Slice of lean Bacon, and ſome green Lemon, letting all boil over a gentle Fire. When you are ſerving it up at Table, marble your Potage with a Veal-cullis and Lemon-juice. This muſt be garniſh'd with ſweet-breads of Veal, Artichoke-bottoms, Muſhrooms and Truffles;

Fri-

Fricandoes and Cocks-combs, of the fineſt of which, you may make a Ring, or Border round the Diſh.

2. To fricaſſy Quails.

PUT your Quails into a Sauce-pan, with a Slice of Ham well beaten; Muſhrooms, Truffles, and Morils, and toſs them up in a little melted Bacon: Seaſon them with Salt, Pepper and Cloves; add a Faggot of ſweet Herbs; put in a little Cullis, or a little Flour to thicken it; and when you have given it two or three Turns over the Stove, put in ſome good Gravy, and a Glaſs of Wine to moiſten it; and let it ſimmer for a time over a gentle Fire: When they are near enough, thicken the Ragoo with ſome ſort of Cullis; or two or three Eggs beaten up with Gravy and Verjuice, and ſerve them up.

3 To make a Pupton of Quails.

CUT Slices of Veal, Bacon, Beef-ſuet, and the Lean of Ham; mince them with Muſhrooms, Cives, and Parſley; ſeaſon them with Salt, Pepper, Nutmeg, Cloves, and ſweet Herbs ſhred; add a dozen of Coriander-ſeeds beaten to Powder; ſoak the Crum of a *French* Roll in Cream; add to it the Yolks of four or five raw Eggs, mix theſe all together, pound them in a Mortar. Then take a large Sauce-pan, lay Bards of Bacon all over the Bottom and Sides of it; then ſpread this Farce or pounded Material about an Inch thick all over the Bottom and Sides of the Sauce-pan, upon the Slices of Bacon, dipping your Hand in beaten Egg, to make the Farce lie ſmooth: Then having made a Ragoo as directed for a Capon *a la Braiſe*, Letter C, Number 30, lay them in the the middle of your Farce, cover them with it, that the Sauce of the Ragoo may not get out, and do the Farce over with beaten Egg, and lay Slices of Bacon over all; then ſet it to bake, either in a Baking-cover, or elſe in an Oven: When it is bak'd, turn it upſide down into a Diſh, make a Hole at the top, about the bigneſs of a Five-ſhilling-

piece; pour in ſome ſort of Cullis, ſerve it up hot for a firſt Courſe.

4. To make a Quail-pye.

TRUSS your Quails, beat them on the Breaſt with a Rolling-pin to break their Bones; lard them with thick Slips of Bacon and Gammon; ſeaſon them with Salt, and Pepper, and ſlit them down the Back: Let the Livers be laid by. Make a Farce of a little Piece of tender Veal, raw Bacon, Marrow, Parſley and ſweet Herbs, a little Veal-ſuet, all minc'd ſmall; Muſhrooms and Truffles chopt; bind the whole Farce with the Yolk of an Egg, and ſtuff your Quails with it. Alſo mince and pound ſome Bacon with the Livers of the Quails, and ſeaſon them with Spice. Having made your Paſte with an Egg, freſh Butter, and a little Salt; roll out two Pieces of it, lay one of them on butter'd Paper, and ſpread upon it ſome Lard pounded in a Mortar; then lay in the Quails, with Muſhrooms, Truffles, and a Bay-leaf; then cover them with thin ſlices of Bacon: Then lay on your other Piece of Paſte for the Lid; cloſe up the Sides round about, waſh over the whole Pye, and ſet it into the Oven: While it is baking, prepare a good Cullis of Veal-ſweet-breads, Muſhrooms and Truffles: When it comes out of the Oven, cut up the Lid, take off all the Slips of Bacon, clear off all the Fat, ſqueeze in the Juice of a Lemon, pour in your Cullis, lay on the Lid, and ſerve it up hot to Table for a ſide Diſh.

5. To roaſt Quails.

WHEN you have truſs'd your Quails, chop Beef-ſuet and ſweet Herbs together, and ſtuff their Bellies with it, ſpit them on a ſmall Spit, and baſte them, when they grow warm, firſt with Water and Salt, but afterwards with Butter, drudge them with Flour: Diſſolve an Anchovy in Gravy, put in a couple of Shalots, ſlic'd and boil'd, ſqueeze in the Juice of two or three *Sevil* Oranges, and a Lemon; let this be your Sauce; diſh them in it; garniſh with ſome Lemon-peel and grated Manchet, and ſerve them up to Table hot.

6. To make a quaking Pudding.

BEAT half a Pound of blanch'd Almonds very well, boil them in a Quart of ſweet Cream, and ſtrain them; put in a Blade or two of Mace, ſweeten it with fine Sugar and Roſe-water; beat up the Whites of five Eggs with powder'd Cinnamon, and two or three ſpoonfuls of Flour, put in what was left in the Strainer, and make it into a Thickneſs, and boil it, ſerve it up with Butter, Sugar, and Roſe-water.

7. Another Way.

BOIL a Quart of Cream with a little Ginger; pound three quarters of a Pound of blanch'd Almonds, with a ſpoonful or two of Cream; beat up the Yolks of eleven Eggs, and the Whites of ſix, with four ſpoonfuls of Flour, and ſome Roſe-water; put in ſix Ounces of fine Sugar: When the Cream has ſtood 'till it is cold, mingle all theſe with it, and ſtrain them through a Strainer; ſpread a double Linnen-cloth with Butter; tye it ſtiff, and let it boil for an Hour, diſh it, ſtick it with Orange Chips, and ſerve it up with Butter, beaten up with Sack and Sugar.

8. Another Way.

BOIL a Quart of Cream; beat Almonds with Roſe-water, and ſtrew over it, and the Yolks of eight, and Whites of four Eggs, ſtrain all together, ſweeten with Sugar to your Palate, and thicken with grated Bread: Rub a Linen Cloth with Flour, tye it up, and dip it either in Roſe-water, Milk, or fair Water, boil it, diſh it, ſtick it with blanch'd Almonds, ſerve it up with Butter, beaten up with White-wine and Sugar.

9. Quavivers.

YOU may fry Quavivers, and put them into a Ragoo of Muſhrooms, Morils, and Artichoke-bottoms, and ſerve them with what Garniture you pleaſe. You may alſo broil them on a Gridiron, and dreſs them with a Sauce of Capers and Anchovies.

You may alſo put Quavivers into a Fricaſſy of Chickens, or you may make a Haſh of them with chopt Anchovies and whole Capers, all well ſeaſoned, and garniſh'd with Cruſts of fry'd Bread, and ſprinkled with Lemon-Juice, when you are juſt ready to ſerve them up to Table.

If you would dreſs Quavivers in Filets with Cucumbers and Muſhrooms; you muſt boil them in a *Court Bouillon*, and cut them as Perches and Soals that are ſo dreſs'd, and they may be ſerved up with Capers.

10. Quiddanies.

SEE them under their proper Articles, as Pippins, Rasberries, *&c.*

11. To make Quince Cakes.

TAKE Syrup of Quinces and Barberries, of each a Pint, half a dozen Quinces par'd and cor'd, boil them 'till they are very ſoft, then ſtrain the Pulp or liquid Part, and boil it up with three ſpoonfuls of fine Sugar, 'till it be at a candy'd Height; then take it in a Ladle, and make it on Tin-plates in the form of Cakes, let them cool, and ſet them into a gentle Oven or Stove to dry.

12. To make Quince Cakes tranſparent.

TAKE a Quart of the Syrup of Quinces, and half a Pint of the Syrup of Barberries; boil them, and clariſy them over a gentle Fire, ſcum them very clean, then add two Pound and a half of double refin'd Sugar; boil them well, ſtirring them 'till they be come to a Candy Height, then take them off the Fire, let them ſtand 'till they are almoſt cold, then lay the Pulp on Tin-plates in the form of Cakes, and dry them in a Stove or Oven.

13. To make Quince Cakes white.

BOIL two Quarts and a Pint of Water well, then put in as much clarified Sugar as will bring it to a Candy; then pare twenty five large Quinces, core them, boil them in Water, and when they begin to be

be ſoft, take them out, and beat them to a Pulp, and put that Pulp into the boiling Sugar and Water, let them lye there a good while; then make them into Cakes on Tin-plates: And you may, to make them very white, clarify your Sugar that you firſt ſweeten your Water withal, with Whites of Eggs.

14. To make Compoſts of Quinces.

PIERCE your Quinces to the Core with a Bodkin, and ſcald them in Water 'till they become ſoft: Then take them off the Fire, pare them, and core them, and throw them into freſh Water; then put them into one half Water, and the other half Sugar, and ſet them on the Fire, and make them ſimmer together for a while: Then ſet them by to cool, ſet them on the Fire again, boil them, and ſcum the Syrup 'till they are thoroughly impregnated with it; ſqueeze in the Juice of a Lemon or Orange, and ſerve your Compoſt up to Table hot.

15. To make Quince Cream.

ROAST four or five ripe Quinces, core them, ſlice them thin, and boil them in a Pint of ſweet Cream, with a Race of Ginger, over a gentle Fire, 'till it is pretty thick, ſtrain it, and put to it Sugar and Roſe-water at Diſcretion.

16. To make Jelly of Quinces.

PRESS out the Juice of Quinces, and add to each Quart of Juice a Pound of clarified Sugar, boil it up to a Candy Height; then boil it again, adding a Pint of White-wine, in which you have diſſolv'd an Ounce of Cherry-tree or Plum-tree Gum, and it will be a perfect Jelly.

17. To keep Quinces raw all the Year.

CUT the worſt of your Quinces into ſmall Pieces, boil them in Water, putting a ſpoonful of Salt into each Quart of Water, and a ſpoonful of Honey, and boil them 'till the Water taſtes very ſtrong of the Quinces, ſet it by 'till it is cold, put in a Quart of

White-wine Vinegar; put your Quinces into this Liquor, in an earthen Pot cover'd close.

18 Another Way.

TAKE Quinces before they are quite ripe, wash them in Water and Salt, and rub off the Scurf, and let them lye in the Water twenty four Hours; then make a Pickle of Wine-vinegar, Bay-salt, whole Mace and Cloves, with some Bay-leaves, all boil'd together. Put your Quinces into it scalding hot, and parboil them, then put them together with the Pickle into an earthen Pan, and so they may be kept for use for Tarts, *&c.*

19. Another Way.

TAKE the fairest and largest Quinces, core them; cut the worst of your Quinces in pieces, boil them to make the Liquor strong; when they are a quarter boil'd, strain the Liquor, and put to it some Salt, and stale Beer; put the Quinces into a Pan, put the Liquor to them, and cover them up close.

20. To keep Quinces for Pyes.

WIPE them, and put them into a Vessel of Small-beer when it has done working; stop them up close that no Air may get in, and they will keep good all the Year.

21. To make Marmalade of Quinces red, slic'd.

HAVE some Quince Liquor ready, then pare and slice your Quinces; put a Pound of fine Sugar to every Pint of Quince Liquor; then put in as many Slices of Quince as the Liquor will cover; then cover the Pot close, and let them boil softly 'till they are jelly'd and become of a bright red. Then put Liquor and Slices together into your Glasses.

22. Another Way, not slic'd.

DO not pare your Quinces, only cut them into Quarters; then boil them, Seeds and all, in Water 'till they dissolve, and turn to a Marmalade. Then strain all through a Straining-bag or Linen-cloth, but do not squeeze them; set the Liquor by. Take their Weight of Sugar, and boil it 'till it becomes crack'd,

crack'd, pour this into your Quince Liquor with a little Claret. You may alſo add ſome beaten Cinnamon, Nutmeg, Cloves, and Mace; boil all theſe together, ſcumming them well, and ſtirring them often. When the Marmalade is boil'd to the Conſiſtence of a fine Jelly, which you may know by its falling by great Drops out of a Spoon upon a Plate, or returns to its pearled Quality; take it off the Fire, and ſtrain it through a Linen Cloth or Sieve, and put it up in Pots or Glaſſes.

Or you may pour it into leaden Moulds; and when it is cool'd, put them in hot Water, as it were into a *Balneo Mariæ*; and the Pieces of Marmalade will be eaſily looſened, and let fall one upon another into Boxes.

23. **To make Marmalade of Quinces white.**

LET the Quinces be boil'd tender in fair Water; then take as much fine Sugar as they weigh; wet your Sugar with the Quince Water; then boil it 'till it becomes almoſt Sugar again; then put in your Quinces, and boil them up quick, and put them in Pots for uſe.

24. **To make red Quince Marmalade in Jelly.**

PARE, core, and ſcald your Quinces; then ſcald as many as will make a Quart of Juice, ſqueeze them through a coarſe Cloth, and ſtrain them thro' a Jelly-bag; to a Quart of this Liquor put three Pound of ſcalded Quinces, and three Pound of Sugar; then ſet them on a pretty briſk Fire; and when it begins to boil, ſlacken your Fire: When you ſee it begins to turn red, tye a Pye-plate up in a Cloth, and cover them with it; take care not to boil it 'till it turns muddy and black; but as ſoon as it is come to be of a fine bright red, take it off, and put it into Pots or Glaſſes.

25. **To make Marmalade of Quinces white, and in Jelly.**

TAKE two Pound of the cleareſt Quinces, pare them, cut them into Quarters, and take out the Cores;

Cores; beat two Pound of Loaf Sugar very fine; then lay your Quinces on a white earthen Baſon, and ſtrew the Sugar upon them, and let them ſtand 'till the Sugar begins to be melted; then ſet them over the Fire, and make them boil apace, keeping them ſtirring for fear of burning: When it is about half boil'd, put in a Quart of Jelly, and a Pound of Sugar, boil it up quick, and put it up in Pots for uſe.

26. To make Marmalade the Spaniſh Way.

TAKE ten Pound of ripe Quinces, pare and core them, a Pint and half of Water, two Pound of fine Sugar: Let them ſtew all together over a ſlow Fire, and as they begin to grow dry, put in a little Roſe-water, and Sack, or White-wine: Then ſqueeze out the Juice and Pulp, and add two Pound of Sugar more, and a little Orange-water and Roſe-water. When it is enough, if you drop it on a Plate, it will come off clean. Then ſet it by to cool, put it in Pots or Boxes, ſtrew over it ſome perfum'd Comfits, and keep it cloſe cover'd.

27. To preſerve Quinces liquid.

TAKE the ſoundeſt, yelloweſt, and ripeſt Quinces, pare, core, and quarter them; then boil them in a good quantity of Water 'till they are very ſoft, with their Parings and Cores; take them off from the Fire, take out ſome of the Quinces with the Skimmer, and put them into cold Water; ſet the reſt over the Fire again, and give them twenty Boilings; then paſs this Decoction through a Straining-bag: Take to every two Ladlefuls of it, one of clarified Sugar, put it into a Copper Pan, put in your Quinces that are to be preſerved; you may put in Cochineal or Wine to make them look red; and boil them over a gentle Fire covered. As the Syrup waſtes, add more Sugar, boiling it 'till the Syrup becomes pearled. Then ſet them by 'till they are cold, put them in Pots or Glaſſes, and pour the Syrup upon them.

28. To preſerve Quinces white.

PARE and Core your Quinces, ſtrewing Sugar on them, as you pare them; before they are par'd, fill the Holes with Sugar, and daſh in a ſpoonful or two of Water, to make the Sugar melt; then put them on the Fire in Water, and let them boil till they are clear and tender, let them boil quick; when they are enough, and you having ſome Jelly of the Cores, or of Pippins ready, put it to them into the Syrup they were boiling in before; put the Quinces into Glaſſes, when they are near cold; then boil up your Jelly again with the Syrup as faſt as you can; juſt when you are about to take up the Jelly, put in a Musk Comfit into it, and then pour the Jelly on the Quinces.

29 To make a Quince Pudding

TAKE two Pounds of the Pulp of Quinces, a Pound of fine powder'd Sugar of Cinnamon, and Ginger powder'd, of each a quarter of an Ounce; put ſixteen Yolks into two Quarts of Cream, beat them up well, add to them the Pulp of Quinces, ſtrew a Cloth with Flour, tye up your Pudding, and boil it.

30. To make a Quince Pye.

TAKE preſerv'd Quinces, freed from both Parings and Cores, make a Syrup with Water, boil'd up with fine Sugar; then take as much of it as the Weight of the Quinces you intend to put in your Pye, and put it into a Preſerving-pan; boil it, ſcum it, and then put in your Quinces; let them boil till they be well clear'd, then lay them into your Pye, in halves or quarters; make your Pye round with a cut Cover, put in more Sugar, cloſe it up, bake it, and put in your Syrup, and ſo ice it over.

31. To make Quiddany of Quinces.

TAKE a Quart of the Liquor, the preſerv'd Quinces, and add to it a Pound of raw Quinces, clear'd from the Rind and Core, boil it up with a Pound of Sugar, till it will ſtand upon a Knife Point, like Jelly.

32. To make a Quince Tart.

LET your Quinces be either freſh gather'd, or ſuch as have been kept dry in Straw, pare them, and core them, cut them into quarters, and then into thin Slices; then take Pippins, or other hard Winter Fruit, gather'd before they are fully ripe, pare them, core them, cut them into quarters and thin ſlices, lay in your Tart a Layer of each, ſcattering ſcrap'd Orange-peel among the Layers; then put in Syrup of Quinces, and ſtrew on the Top fine Sugar mix'd with pow-der'd Cinnamon, cloſe it up, bake it in a gentle Oven.

33. To make Syrup of Quinces.

GRATE Quinces, paſs their Pulp through a Cloth, to extract their Juice, ſet this Juice in the Sun to ſettle, or before the Fire, and by that means clarify it; for every four Ounces of this Juice take a Pound of Sugar, boil'd to a blown Degree. If the putting in the Juice of the Quinces ſhould check the boiling of the Sugar too much, give the Syrup ſome Boilings, till it becomes pearl'd; then take it off the Fire, and when it is cold, put it into the Bottles.

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1. To bake Rabbets.

LAY by the Livers, divide the Rabbets into quarters, lard them with large Lardons of Bacon well ſeaſon'd, and with lean Ham; lay Bards of Bacon all over the Bottom of a Stew-pan, and upon them Slices of Veal, ſeaſon'd with Salt, Pepper, Spices, ſlic'd Onions, ſweet Herbs, Cives, Parſly, Parſnips and Carots; lay your quarters of Rabbet upon theſe, and then lay the ſame Roots and Seaſoning over them, that you did under them, lay Slices of Veal, and cover all with Bards of Bacon, then either bake them in an Oven, or under a baking Cover; while they are baking, make a Cullis as follows, cut Slices of Veal and Bacon, beat them, lay them

them in the Bottom of a Sauce-pan, put to them Carots, Parſnips and Onions ſliced; let it ſtand over a moderate Fire, and when it begins to ſtick to the Bottom of the Sauce-pan, moiſten it with a little melted Bacon, drudge it with Flour, ſtir it all together; then put to it a little Gravy, and a little ſtrong Broth. and three or four Cloves, ſome whole Cives, a little Parſly, Muſhrooms and Truffles cut in pieces, and ſome Cruſts of Bread; let all theſe ſimmer together, then pound the Livers of the Rabbets in a Mortar, and put to them a little of the Liquor of the Cullis, and then put them into a Cullis; when they have ſimmer'd a little, ſtrain all through a Sieve; your Rabbets being bak'd, drain them, put them into your Cullis, ſet them over the Fire, and give them a ſimmer or two, then diſh them, pour your Cullis upon them, and ſerve them up hot for a firſt Courſe.

2. **To bake Rabbets with Slices of Bacon.**

LAY by the Livers of your Rabbets, cut them into quarters, and lard them with large Lardons of Bacon, well ſeaſon'd, and with the Lean of a Ham, then lay in the Bottom of a Stew-pan Bards of Bacon, and Slices of Veal, ſeaſon'd with Salt, Pepper, ſlic'd Onions and ſweet Herbs, add alſo Cives, Parſley, Carots and Parſnips ſlic'd; then lay in the quarters of Rabbets, lay over them the ſame Seaſoning you did under them, with Slices of Carots, Parſnips, Veal and Bards of Bacon; then either ſet them into an Oven, or under a baking Cover, with Fire both over and under them; then make a Ragoo call'd *Saingaraz*, thus, cut ſome Slices of Gammon of Bacon, beat them well, toſs them up with a little melted Bacon and Flour; put to them ſome good Gravy, without any Salt in it, and a Bunch of ſweet Herbs; let all theſe ſtew together, then put in a little Vinegar, and bind the Sauce with a good Cullis; when your Rabbets are bak'd enough, take them out of the Pan, lay them to drain, then put them into the *Saingaraz*, and let them ſimmer it in for a little while;

while; diſh them, pour the *Saingaraz* over them, and ſerve them up to Table for a firſt Courſe.

You may alſo bake Rabbets with Ragoos of Cucumbers, which you will find in Letter C, and of Endive, which you will find in Letter E.

2. To bake Rabbets with Muſhrooms or Truffles.

CUT your Rabbets into quarters, lay by the Livers, lard your quarters with large Lardons of Bacon well ſeaſon'd, and with the Lean of a Ham of Bacon; garniſh the Bottom of a Stew pan, with Bards of Bacon and Slices of Veal, ſeaſon'd with Salt, Pepper, Spices, ſweet Herbs; add alſo ſlic'd Onions, Cives, Parſnips and Carots ſliced, and Parſly; lay in your quarters of Rabbets upon theſe, and lay the ſame Seaſoning over as you did under, covering with Slices of Onions, Carots, Parſnips, Veal and Bards of Bacon; then bake it in an Oven, or in a baking Pan, between two Fires, the one over, and the other under it; then toſs ſome Muſhrooms or Truffles up in a Sauce-pan, with a little melted Bacon, put in a little Veal Gravy, and a little Eſſence of Ham to moiſten them; then skim off all the Fat, and put in a good Cullis to bind them; when your Rabbets are enough, take them up, lay them a draining, then put them into this Ragoo, and let them ſimmer for a while; then diſh them, pour your Ragoo upon them, and ſerve them up hot for the firſt Courſe.

4. To boil Rabbets.

PRICK the Rabbets down to their Shoulders, gathering up their hind Legs to their Bellies, lard them with Bacon, if you pleaſe, and boil them white; when they are boil'd, take their Livers and mince them ſmall, with fat Bacon boil'd; then put to it White-wine, ſtrong Broth and Vinegar, all together about half a Pint, boil theſe with ſome whole Mace, ſome Barberries, and a little minc'd Parſley, put to theſe a Ladleful of d awn Butter; diſh your Rabbets on Sippets, pour your Sauce over them garniſh the Diſh with Barberries, and Slices of Lemons.

5. To

5. To bake Rabbets in a Caſſerole.

DIVIDE your Rabbets into quarters, lard them with thick Lardons of Bacon, fry them with Lard or Butter; then put them into an earthen Pipkin, and ſtew them in good Broth, ſome White-wine, Salt, Pepper, a Bunch of ſweet Herbs, fry'd Flour and Orange.

6. To fricaſſy Rabbets.

PARBOIL your Rabbets very well, then cut them into halves or quarters, flour them and fry them in freſh Butter; let a Sauce be prepar'd of half a dozen Yolks of Eggs, well beaten, and half a Pint of ſtrong Broth and White-wine, a handful of Parſley boil'd green, and chopp'd ſmall with a little Sugar, and a Nutmeg grated; you may alſo add Artichoke-bottoms, and ſlic'd Potatoes roaſted; put theſe into the Pan to your Rabbets, and keep ſhaking the Pan over the Fire till they are ready to boil; then diſh the Rabbets on Sippets, and pour on the Sauce as thick as drawn Butter, garniſh with boil'd Parſly, Barberries and Lemon.

7. To haſh Rabbets.

WASH the Rabbets, pick the Fleſh from off the Bones, and mince it ſmall, add to it a little good Mutton Broth, a Shalot or two, a little Nutmeg grated and a little Vinegar, ſtew'd together; put in a good piece of Butter, a handful of ſhred Parſly, ſerve it upon Sippets, garniſh'd with Slices of Lemon.

8. To make a Rabbet Pye.

TAKE young Rabbets, cut them in pieces, fry them in Lard, with a little Flour, ſeaſoning them with Salt, Pepper, Nutmeg, ſweet Herbs and Chibbols, adding a little Broth; when they are cold, put them in your Pye, adding ſome Truffles, Morils, and pounded Lard, lay on the Lid, ſet it in the Oven, and let it ſtand for an Hour and a half; when it is about half bak'd, pour in the Sauce in which the Rabbets were fry'd; and when you are about to ſerve it up to Table, ſqueeze in ſome Juice of *Sevil* Orange.

9 Another Way.

TAKE a couple of Rabbets, parboil them, bone them, lard them, and ſeaſon them with Salt, Pepper, Nutmeg, Cloves and Mace, and Winter Savoury; lay them into your Pye with a good many forc'd Meat Balls, laying a Pound of Butter on the Top, cloſe it up, bake it, and when it is cold, fill it up with clarify'd Butter.

10. To roaſt Rabbets.

SPIT them not Back to Back, but Skewer them up Side to Side; while they are roaſting, boil ſome Parſley, mince it, mince the Livers very ſmall, and mix them with melted Butter; when they are enough diſh them, pour the Sauce over them, and ſerve them up.

Or elſe make your Sauce with the Liver minc'd with ſome Bacon and Beef-ſuet, Thyme, Parſley, ſweet Marjoram and Winter Savoury ſhred ſmall, with the Yolks of hard Eggs minc'd; let all theſe be boil'd in ſtrong Broth and Vinegar; then put to it drawn Butter, grated Nutmeg, and a little Sugar, garniſh with Slices of Lemons.

11. To dreſs Rabbets a la Saingaraz.

LARD your Rabbets, and roaſt them, then cut ſome Slices of Gammon of Bacon, beat them well, and toſs them up in a Stew-pan, with melted Bacon and a little Flour; put to them ſome good Gravy, without Salt, and a Faggot of ſweet Herbs; ſtew all theſe together, then add a little Vinegar, and thicken with ſome good Cullis; quarter the Rabbets, diſh them, take the Fat off the Slices of Bacon, lay them upon your Rabbets, pour the Sauce over them, and ſerve them up to Table hot.

12. To roaſt Rabbets with a Farce in their Bodies.

TAKE a couple of Rabbets, parboil them, cut off their Heads, and firſt Joints of their Legs; make a Farce for them of their Livers minc'd with a Muſhroom, a Truffle, a few Cives and ſome Parſley minc'd, and ſeaſon'd with Salt, Pepper and Nutmeg, add a good handful of ſcrap'd Bacon, then pound all together in a Mortar, and having ſtuff'd the Bellies of the

Rabbets

Rabbets with ſome of this Farce; skewer them together, and lard them with lean Ham, fat Bacon, and ſlices of Veal, wrap them up in Paper, ſpit and roaſt them; when they are enough put ſome Cullis, or Eſſence of Ham, in a Diſh, take off the Bards of Bacon, diſh them, and ſerve them up hot for a firſt Courſe.

13. To ſtew Rabbets.

TAKE two or three Rabbets, boil them till they are half enough, cut them into pieces in the Joints, cut the Meat off from the Bones in pieces, leaving ſome Meat on the Bones; then put Meat and Bones into a good Quantity of the Liquor in which the Rabbets were parboil'd, ſet it over a Chafing-diſh of Coals, between two Diſhes, and let it ſtew, ſeaſon with Salt, and groſs Pepper, and then put in ſome Oil; and before you take it off the Fire, ſqueeze in ſome Juice of Lemon; when it has ſtew'd enough, ſerve up all together in the Diſh.

14. To ſtew Rabbets the French Way.

DIVIDE your Rabbets into quarters, lard them with pretty large Lardons of Bacon, fry them, ſtew them in an earthen Pan with ſtrong Broth, White-wine, Salt, Pepper, a Faggot of Sweet-Herbs, fry'd Flour and Orange.

15. Ragoos.

RAGOOS are as various as the Matters they are made with, either Fleſh, Fiſh, Fowl, Roots, or Herbs; all which you will find in their proper Places.

16 To boil Raiſin.

CUT off their Heads and Legs, truſs them, and put them into a Pipkin with good ſtrong Broth, and half a Pint of White-wine, ſeaſon with Salt, Pepper, whole Mace and Currans; when they are enough, diſh them on Sippets, thicken the Broth with grated Manchet and Butter, diſſolve a little Sugar in Roſe-water, and Lemon, and Broth, garniſh with ſlices of Orange or put into the ſerve them up.

17. To make Raiſin Wine.

TAKE twelve Pound of Raiſins of the Sun, and ſtone them, ſix Pound of white Sugar, the Juice of a dozen Lemons, and the Peels of ſix; put them into a Pot with a Cover, with twelve Gallons of Water, let them boil for half an Hour; then take them off the Fire, and let them ſtand cloſe cover'd for three or four Days, ſtirring it twice a Day; then ſtrain it and bottle it up cloſe for Uſe, but do not fill the Bottles quite full, leaſt it ſhould break them; ſet them in a cool Place, and in a Fortnight's time you may drink it.

18. To make Rasberry Cakes

TAKE Rasberries that are pretty ripe, and as much as they weigh in double-refin'd Sugar, boil'd to a Candy Height, with a little Water, having firſt bruis'd your Rasberries; put them into the Candy, and mingle them with it, then put them into little Tin Hoops, or drop them on Plates; ſet them in a Stove, and keep them turning till they are dry. If you would have the Cakes without Seeds, you may ſtrain your Rasberries.

19 To make a Compoſt of Rasberries.

BOIL Sugar to a pearl'd Quality, then let them have a cover'd Boiling, and by this Means the Buſineſs will be effected; but if the Rasberries are over ripe, the Sugar muſt be boil'd to a little higher Degree.

20. To make a Conſerve of Rasberries.

TAKE ripe Currans, pick them, mix them with a few Rasberries, to give them a Smell and Tincture; put them into a Copper-pan over the Fire, to cauſe them to caſt their Juice; then drain them well on a Sieve, then ſtrain them, and let that which runs thro' the Sieve be ſet again over the Fire, to be dry'd. In the mean while boil the Sugar to its crack'd Quality, then throw in as much of the thick Subſtance of your Fruit, as will be ſufficient to give the Conſerve a good Colour and Taſte, and temper all well with the Sugar; afterwards work the Sugar, and make it white,

round

round about the Pan; and when you perceive a thin Ice on the Top, take off the Pan, and dreſs your Conſerve in the Moulds.

21. To make Jelly of Rasberries.

TAKE two Pounds of Rasberries, one Pound of Currans, and two and a half of Sugar; bring the Sugar to its crack'd Quality, then put in your Rasberries, and boil them, ſcumming them till no more Scum will riſe, and till the Syrup is come to a Degree between ſmooth and pearl'd. If you would have the Jelly be of a very red Colour, let it be cover'd as it boils, ſimmering it, and put to it ſome Red-wine, or prepar'd Cochineel.

22. Another Way.

TAKE Rasberries that are pretty ripe, ſet them over the Fire, in a Preſerving-pan, and extract the thin Juice, cooling the Bottom of the Pan, as often as you find Occaſion, with Water; then ſtrain it through a fine Strainer, and when you have gotten as much as you can, add to it the ſame Quantity of Sugar, and boil it up into a Jelly.

23. To make Marmalade of Rasberries.

THE Body of the Marmalade of Rasberries is uſually made of very ripe Currans; to which is added a handful of Rasberries, to make it appear as if it were made altogether of Rasberries, and is made as follows, ſtrip the Currans from the Bunches, ſoak them in boiling Water till they break; then take them from the Fire, and drain them upon a Sieve, and when they are cold, paſs them through the Sieve to clear the Syrup from the Grains; then ſome time after dry it over the Fire, according to the uſual Method; in the mean time, having allow'd a Pound of Sugar to every Pound of Fruit, let it be brought to its crack'd Quality; temper all well together, make them ſimmer a little, ſtrew them with Sugar, and let your Marmalade be conveniently diſpos'd of in Pots, &c.

24. To make Rasberry Paſte.

STRAIN Rasberries hard through a Cloth, boil the Juice, for each Pound of Juice take a Pound of double-refin'd Sugar, and as much fair Water as will wet it, boil them to a Candy Height, *i. e.* till it will lie upon a Plate clear, like a chryſtal Drop; then put into it the Rasberry Juice, ſtirring it continually 'till the Juice and Sugar be well mix'd, ſet it on the Fire, and let it have a Walm or two, and ſo put it into Glaſſes for Paſte, ſcarcely an Inch thick, put it on a Stone where it may be but warm; and when it is grown ſtiff enough to cut, turn it out upon glaz'd Paper, and cut it into what Forms you pleaſe, then lay them on the Stone again, and dry them up.

25. To preſerve Rasberries dry.

LET not your Rasberries be too ripe, prick them, and put them into Sugar brought to its blown Quality, an equal Weight with themſelves, and let them have a cover'd Boiling; then take them off, ſcum them, and put them into an earthen Pan, and ſet them in a Stove for twenty four Hours; when they are cold, drain them from their Syrup, and dreſs them as you do other Sweet-Meats, in order to be dry'd, ſtrew'd with Sugar, and dry'd in a Stove after the uſual Manner.

26. To preſerve Rasberries.

NOTE, that thoſe Rasberries that have thick Grains are not ſo fit for preſerving, being full of Juice, which ſoon turns to Marmalade; but thoſe that have ſmall Grains are more proper, becauſe their Subſtance is more firm and compact; thoſe Rasberries that grow in moiſt Places, are not ſo good as thoſe brought forth in a dry Soil; nor is ſo much Sugar neceſſary for preſerving them, becauſe Fruits which grow in marſhy Grounds diſſolve in Sugar.

After having pick'd four Pounds of good Rasberries, give them a Boiling, lightly cover'd, in three Pounds of pearl'd Sugar, ſtirring them from time to time; then let them ſtand to cool, take them out, drain them

them, and dry them; then put them into the Syrup again, augmenting the quantity with pearl'd Sugar, that it may be ſufficient for ſoaking of the Fruit; then put them into Glaſſes, pour the Syrup upon them to be kept for Uſe.

But if the Rasberries are ſomewhat greeniſh or tart, put them not at firſt into Sugar ſo boil'd, becauſe they will grow hard, ſo that it is expedient to make Choice of them.

27. To make Quiddany of Rasberries.

PICK your Rasberries, put them in a Pot, ſtop it up cloſe, and ſet it into a Kettle of boiling Water; let them ſtew thus for near an Hour, then ſtrain the Liquor from the Pulp, and put to it an equal Weight of double-refin'd Sugar, and a little Amber-greeſe or Muſk; when you have done, boil all together over a quick Fire, becauſe if they are long, they will loſe their Colour.

28. To make a Rasberry Tart.

MAKE Puff-paſte, roll it thin, lay it in a Patty-pan, then lay in your Rasberries, ſtrew over them double-refin'd Sugar, cloſe up the Tart, bake it, cut it up, and put in half a Pint of Cream, and the Yolks of two or three Eggs well beaten, and a little fine Sugar; let it ſtand 'till it is cold, take off the Lid, and ſerve it up with Sugar ſtrew'd round the Brims of the Diſh.

29. To make a Syrup of Rasberries.

TAKE nine Pints of Rasberries dry gather'd, and clean pick'd, and put them into an earthen Pan, with two Quarts of Canary, and ſtop it up cloſe with Lute or Paſte; ſet it in a cool Place for ten Days, then add a fourth Part of the Quantity, and freſh Berries, and digeſt them in a Glaſs Still; and when all the Colour is taken out of the Berries, ſtrain out the remaining liquid Part, and add as much Sugar to it as will boil it up into a Syrup, ſcumming it continually while it is boiling.

30. To make Rasberry Water.

PICK your Strawberries and bruiſe them, with ſuch a Quantity of Water and Sugar as will make a pleaſant Liquor; then clarify it, and ſtrain it, ſqueezing out the groſs Subſtance ſtrongly, to make the Water of a red Colour. If you ſhould Ice it you muſt make it clear, by paſſing it through a ſtraining Bag, and you may perfume it with Musk or Amber at Pleaſure.

31. To make Rasberry Wine.

TAKE two Gallons of Rasberries, and eight Pound of double-refin'd Sugar, put them into an earthen Pan, let them ſtand for two Days, bruiſing and ſtirring them often together; then put them into a woollen Cloth, hang them up over another Pan that they may drop into it for twenty four Hours; then put the Liquor into a Stein, with a Tap in it, let it ferment for a Week or ten Days, taking off the Scum, and if it be fine, bottle it up, and after it has ſtood a Week in the Bottles, put it into freſh Bottles, keeping the Settlings which are in the Bottoms of the Bottles, which may afterwards be put together in Bottles by themſelves; you muſt ſhift it thus into freſh Bottles two or three times, as long as there are any Settlings in the Bottles.

32. To make Ratafia.

TO a Gallon of Brandy add a Quart of *French* White-wine, and a Quart of Orange-Flower Water, and four hundred Apricock Stones crack'd, and a Pound and quarter of fine Sugar, put them into a large Bottle, ſtop it cloſe, ſeal it down, and ſet it in the Sun for ſix Weeks, taking it in every Night, if it be wet Weather, and ſhake it twice a Day; then let it ſtand to ſettle, and rack it off till it is thoroughly fine.

33. To make Ratafia white.

TAKE three Gallons of Water, three Pounds of Sugar, three Ounces of Cinnamon, ſome Nutmegs, Cloves, Mace, Ginger, and white Pepper beaten, tye them up in

in a Rag; boil all theſe together, and put in the Whites of a couple of Eggs to clarify the Sugar, ſcum it well, and boil it 'till one third part is boil'd away; or at leaſt 'till you find the Liquor has ſufficiently acquir'd the Taſte of the Ingredients. Then take it off from the Fire, and put to it three Quarts of Brandy, and paſs all through a Straining-bag, or a fine Sieve. You may alſo give it a fragrant Smell with the Juice of white Strawberries or Rasberries, or elſe with Orange-flowers.

34. To make Muſcadel Ratafia.

TAKE Muſcadel Grapes very ripe, preſs them; and to every Quart of Juice, add a Quart of Brandy, and a quarter of a Pound of Sugar. Put this into an earthen Stein with Mace, Cloves, and Cinnamon, and a few Grains of Pepper, let them ſtand two or three Days to infuſe; afterwards clarify it by paſſing it through the Straining-bag, put it into Bottles, adding to it a Grain of Musk, if you pleaſe.

35. To tincture Ratafia's.

A great Variety may be produc'd out of one Ratafia, either with Mulberries, Rasberries, Strawberries, &c. prepar'd ſeparately with Brandy, Sugar, and Cinnamon: Or you may infuſe the Fruits in the Ratafia.

36. To boil red Shanks.

ROAST and baſte them 'till they are half roaſted; then ſtick ſome Cloves about them, and put them into a Pipkin of boiling Water, (but a very ſmall quantity,) let them have a Walm or two, then pour out all the Water but a Pint, and put to them ſtrong Broth and Claret, the Gravy that dropt from them in roaſting, Cloves, Mace, Salt, Pepper, and fry'd Onion; when theſe have all ſtew'd together, ſerve them up on Sippets.

37. To butter Rice.

LET your Rice be pick'd and ſifted, and when your Water boils, put it in and ſcum it; when it is boil'd enough, drain it, butter it, ſerve it up upon fine car-

ved Sippets, ſcraping over it Sugar, and ſtrewing Cinnamon Powder over it.

38. To make Rice Cream.

TAKE two Quarts of Cream, four handfuls of Rice-flour, and half a Pound of Sugar, mingle the Rice-flour and Sugar very well together, and put it into the Cream; then beat the Yolks of a couple of Eggs with Roſe-water, and put them into the Cream, ſtir them all well together, ſet them over a quick Fire, keeping them continually ſtirring.

39. To make Rice Cheeſe-cakes.

BOIL two Quarts of Cream a little while, with a little whole Mace and Cinnamon; take it off the Fire, take out the Spice, and put in half a Pound of Rice-flour; then ſet it on the Fire again, and make it boil, ſtirring it together; take it off, and beat the Yolks of twenty four Eggs, then ſet it on the Fire again, and keep it continually ſtirring 'till it is as thick as Curds, add half a Pound of Almonds blanch'd and pounded fine, then ſweeten it to your Palate.

40. To make a Rice Tart.

BOIL your Rice in Milk or Cream 'till it is tender, pour it out, and ſeaſon it with Salt, Pepper, Sugar, Nutmeg, Cinnamon, and Ginger; add the Yolks of ſix or eight Eggs, and put them into your Tart, ſqueezing in the Juice of Orange, cloſe it up, bake it; when it is baked, ſcrape Sugar over it, and ſerve it up.

41. To make Rice Frumety.

TAKE a Quart of Rice boil'd in Milk, ſoft and thick, new Milk and Cream, of each three Pints, a little Salt, and ſome Sugar; boil it 'till it is pretty well thicken'd, put in a Pound and half of plump'd Currans, boil it a little, and ſerve it up.

42. A Rice Florendine.

BOIL a quarter of a Pound of clean pick'd Rice in Water, and afterwards in Milk, 'till it is as thick as a Haſty-pudding; let it ſtand 'till it is cold, then put in the Yolks of three, and the Whites of two

Eggs

Eggs beaten, half a Pound of Marrow or Butter, half a Pound of Currans, and add to theſe a quarter of a Pint of Cream, a ſpoonful or two of Canary, and a little Roſe-water: Add Salt, Nutmeg, Cinnamon, Cloves, and Mace, and two Ounces of candy'd Citron and Lemon-peel, then cover it with Puff-Paſte, and bake it: Or you may make it in Chequers at top with ſlips of Paſte, and ſtick Lozenges in the Chequers, and ſcrape Sugar over it.

43. To boil Roaches.

SCALE, draw, waſh, and cleanſe your Roaches well, wipe them dry with a Cloth, give them three or four Scotches with a Knife to the Bone, only on one ſide: Then put into a Stew-pan as much ſtale Beer, Vinegar, and Water, with a little White-wine, as will cover the Fiſh: then put in a handful of Salt, a Bunch of Roſemary, Winter-ſavoury, Thyme, and Parſley, and a handful of Horſe-radiſh Root ſlic'd; then ſet the Stew-pan over a quick wooden Fire, and boil the Liquor up to a Height.

44. To fry Roaches.

SCALE them, gut them, waſh them in Salt and Water, and wipe them clean with a Napkin; then flour them and fry them in freſh Butter 'till they are brown and criſp; then take them out, and lay them in a heated Diſh; ſet them before the Fire to keep; pour off the Butter you fry'd them in. Then in other Butter fry Sage and Parſley criſp, and lay them on your Roaches. In the mean time let ſome Butter be beaten up with a few ſpoonfuls of ſcalding hot Water, in which an Anchovy has been diſſolved, and pour this Sauce over your Roaches. Garniſh the Diſh with Parſley and Strawberry-leaves, and ſerve it up.

45. To marinate Roaches.

HAVING ſcal'd, gutted, and cleans'd your Roaches, lay them in a Marinade of Oil, Wine, Lemon-Juice, Salt, Pepper, an Onion ſlic'd, and a Bay-leaf; then drudge them with grated Bread, and bake them

in

in an Oven moderately hot, that they may bake of a fine brown Colour. Then diſh them, and garniſh with green Parſley and fry'd Bread.

46. To ragoo Roaches.

HAVING prepar'd your Roaches as before, by ſcaling, waſhing, and drawing them, broil them on a Gridiron: Fry their Livers with a little Butter, then pound them in a Mortar, and ſtrain them in a Strainer with ſome good Fiſh-broth; then ſeaſon with Salt, white Pepper, and Orange or Lemon-Juice: Rub the Diſh with a Shalot or Clove of Garlick, diſh your Fiſh, pour this Sauce over them, and ſerve them up.

47. Rocamboles.

ROCAMBOLES are a ſort of mild and pleaſing Garlick, and call'd by ſome *Spaniſh* Garlick, much of the ſame Nature as Shalots, and give much the ſame Reliſh.

48. To make fine Rolls.

TAKE a quarter of a Peck of fine Flour, the Yolks of two Eggs, a little Salt, half a Pint of Ale-yeaſt, mingle all theſe well together, and knead them into a Paſte with warm Milk and a little Canary; when it is well moulded, lay it in a warm Cloth to riſe; then mould it again, and make it into ſmall Rolls, bake them, raſp them, and put them into the Oven again for a little while.

49 To make ſhort Rolls.

TAKE a quarter of a Peck of fine Flour, break into it three quarters of a Pound of freſh Butter in ſmall bits; put in ſome Salt, Sugar, beaten Spice and Coriander-ſeeds bruiſed, and a quarter of a Pint of Ale-yeaſt; when you have mingled them all well together, make them into a Paſte with Canary and Milk warmed; wrap it up in a warm Cloth to riſe, and when the Oven is ready, make it into Rolls, prick them, bake them, and when you draw them, cover them 'till they are cold.

50. To make Roſade.

THIS is a Liquor made of pounded Almonds and Milk, mixed with clarified Sugar; but it is a Liquor that will not keep long, but grow greaſy.

51. To make Roſa Solis.

INFUSE eight handfuls of the Herb *Roſa Solis* in a Gallon of Brandy, add double refin'd Sugar ſifted three Pound, three Pints of Milk-water, and an Ounce of Cinnamon powder'd; add alſo an Ounce of white Sugar Candy, four Grains of Muſk, and ſtrain all through a Cloth.

52. To candy Roſemary Flowers

STEEP Gum-dragant in Roſe-water, and ſoak your Roſemary-flowers in it: Then lay them on a Paper, and ſtrew ſifted Sugar over them; lay them in the hot Sun, turning them, and ſtrewing Sugar over them 'till they are ſufficiently candy'd, then keep them for uſe.

53. To make Conſerve of Roſemary Flowers.

TAKE two Pound of Roſemary-flowers, the ſame Weight of fine Sugar, pound them well in a Stone-mortar; then put the Conſerve into well glaz'd Gally-pots. It will keep a Year or two.

54. To make Roſemary Eſſence.

TAKE Roſemary Leaves four Pounds, pound them, put them to ſteep in ſix Quarts of warm Water in a Glaſs Veſſel for two Days; then pour your Infuſion into a large Copper Alembick, and diſtil it with a quick Fire 'till you have drawn off three Pints or two Quarts of the Liquor; then unlute the Alembick, and pour in the diſtill'd Water by Inclination: And you will find in the Bottom, or ſwimming on the top, a little Oil, which you muſt put into a Viol, and keep it cloſe ſtopt; then diſtil it over again, repeating the Operation ſeveral times 'till no more Oil riſes. Then remove the Fire, and diſtill the Water left in the Receiver, after the ſame manner as Brandy is rectified for Spirit of Wine.

55. To

55. To make Roſemary Water.

TAKE a quarter of a Pound of Roſemary when it is at its Prime, Flowers and Leaves, a quarter of a Pound of Elecampane-root, half a handful of red Sage, ſix Ounces of Anniſeeds, and one Ounce and a half of Cloves; beat the Herbs together, and the Spices each by themſelves, put to them a Gallon of White-wine; and let them ſtand a Week to infuſe, then diſtill them in *Balneo Mariæ*.

56. To make Conſerve of red Roſes.

LET your Roſes be gather'd before they are quite blown, pound them in a Stone-mortar, and add to them twice their Weight in double refin'd Sugar, and put them into a Glaſs cloſe ſtopt up, but do not fill it full: Let them ſtand three Months before you uſe them; remembring to ſtir them once a Day.

57. To dry or keep Roſes.

TAKE the Buds of Damask-Roſes before they are fully blown, pull the Leaves, and lay them on Boards, in a Room where the Heat of the Sun may not come at them; when they are pretty dry, let a large Still be made warm, and lay them on the top of it 'till they are criſp; but let them not lye ſo long as to change their Colour: Then ſpread them thin; and when they are thoroughly dry'd, preſs them down into an earthen Pan, and keep them cloſe cover'd.

58 To make Sugar of Roſes.

TAKE red Roſes of the deepeſt Colour, pick them well, and dry the Leaves well in an Oven, then pound them to Powder, and ſift them: Put a Pound of fine ſifted Sugar into a Pan, and with as much Water as will wet it. Then ſet it over a Chafing-diſh of Coals, and boil it 'till it be Sugar again: Then put to it as much of the Powder of Roſes as will make it of a good red Colour; ſtir them well together, and when the Sugar is thoroughly cold, take it off, ad put it up in Boxes.

59. To make Syrup of Roſes.

INFUSE three Pound of Damask Roſe-leaves in a Gallon of warm Water in a well glazed earthen Pot, with a narrow Mouth, for eight Hours, which ſtop up ſo cloſe, that none of the Virtue may exhale: When they have infus'd ſo long, heat the Water a-again, ſqueeze them out, and put in three Pound more of Roſe-leaves to infuſe for eight Hours more, then preſs them out very hard. Then to every Quart of this Infuſion, add four Pounds of fine Sugar, and boil it to a Syrup.

60. To make Roſe-water.

TAKE Damask-roſes, gather'd when it is dry, before they open too much; pick off the Leaves clean from the Seeds; lay them ſpread on a Cloth 'till their Moiſture is almoſt dry'd up; then put them into a Pewter-Still, and make a Fire under them gently by degrees, faſtening your Receiver to the Noſe of your Still with Paper or Cloth, that no Scent can come out; cork the Bottles up cloſe, being fill d within an Inch of the Cork. The Roſe-leaves will be found at the Bottom of the Still in a Cake, which being dry'd in the Sun, are kept for a Perfume.

61. To dreſs Rumps of Mutton a la Sauce Robart.

TAKE half a dozen Sheep's Rumps cut large; boil them for three Hours in Water, and three or four ſpoonfuls of Vinegar, ſeaſon'd with a handful of Salt, a ſpoonful of Pepper and Cloves, three or four Onions, a Sprig or two of Thyme, and a Bay-leaf. Put the Spice and Herbs in after the Pot has been ſcum'd: When the Rumps are boil'd tender, take them out, and lay them in a Cullender to drain, ſcore them on the ſides with a Knife, dip them in drawn Butter, roll them in grated Bread, and broil them brown. In the mean time make your Sauce *Robart* thus: Put a piece of Butter the bigneſs of an Egg into a Sauce-pan, ſet it over the Fire 'till it is almoſt brown, then put in a handful of Onions minc'd very fine; let them ſtew gently 'till they are brown, then put

put in half a ſpoonful of Flour: Let them ſtew a little longer, then put in a Ladle of Gravy, a little Salt and Pepper, let them boil for a quarter of an Hour, skim off the Fat, and put in half a ſpoonful of Muſtard, the Juice of a Lemon or a little Vinegar. Pour the Sauce into your Diſh, lay the Rumps upon it: Garniſh with fry'd Parſley, or Lemon, or both, and ſerve it up for a firſt Courſe.

62. To dreſs Rumps of Mutton a la Sainte Menehout.

GARNISH the Bottom of a Stew-pan with ſlices of Bacon, and then lay over them ſlices of Veal, ſeaſon'd with Salt, Pepper, all ſorts of Spice and ſweet Herbs, and on them ſlices of Onion; then lay in your Rumps, lay ſlices of Onions upon them, ſlices of Veal on the Onions, and ſlices of fat Bacon on the Veal; cover the Stew-pan cloſe, and either ſet it in an Oven, or *a la braiſe* between two Fires: When the Rumps are enough, take them out, and drudge them well with grated Bread, and broil them on a Gridiron. While they are doing, make for them a Sauce call'd *Ramolade* thus; toſs up Anchovies, minc'd Capers, Cives and Parſley, and a Clove of Garlick in ſome good Gravy, a little Oil, and with Salt, Pepper, and other common Seaſonings; pour this Ramolade in the Diſh, lay the Rumps upon it, and ſerve them up to Table hot.

63. To farce and fry Rumps of Mutton.

COVER the Bottom of a Stew-pan with Bards of Bacon, &c. as in the Receipt above-directed, and ſtew them *a la braiſe*, or bake them in an Oven. Then wrap them up in forc'd Meat made as follows: Take a Pound of Leg of Veal, half a Pound of fat Bacon, and half a Pound of Suet, boil them for half an Hour, then throw them a little into cold Water, that your fat Bacon may not run to Oil in mincing. Then mince each of them ſeparately by themſelves very fine, then mince all together, and pound them well in a Marble-mortar, with the Crum of a *French* Roll, ſoak'd

ſoak'd in Milk or Broth, and four raw Eggs, ſeaſon'd with Salt and Pepper, according to your Diſcretion, a little Nutmeg, a little Parſley and Onion minced very fine. Having pounded all theſe together to a Paſte, wrap the Rumps up in this forc'd Meat, dip them in beaten Eggs, drudge them with Flour, and fry them in Hog's-lard 'till they are of a fine brown Colour; then diſh them, and ſerve them up.

S A

1. To make an excellent Sack-Poſſet.

BEAT fifteen Eggs, Whites and Yolks, very well, and ſtrain them; then put three Quarters of a Pound of white Sugar into a Pint of Canary, and mix it with your Eggs in a Baſon, ſet it over a Chaffing-diſh, and keep continually ſtirring it, till it is ſcalding hot; in the mean time, put ſome bits of Nutmeg into a Quart of Milk, and boil it; then pour it into your Eggs, they being ſcalding hot, hold your Hand pretty high, as you pour it, and let it be ſtirred all the while you are pouring it; then take it off the Chaffing-diſh, ſet it before the Fire for half an Hour.

2. To make Conſerve of Sage.

TAKE a Pound of freſh Sage-flowers, and beat them well in a Mortar with a Pound of Sugar; then put them into a well glaz'd Pan, and ſet them in the Sun, ſtirring them every Day. It will keep good the whole Year.

3. To make Sage-Cream.

BOIL a Quart of Cream, pound red Sage in a Mortar, put into the Cream a quarter of a Pint of Canary, and a quarter of a Pint of Roſe-water, with half a Pound of Sugar. After the ſame manner you may do by any ſort of good Herbs.

4. To make Sage-Water.

TAKE Sage-flowers, ſprinkle them with White-wine, or Water, let them ſtand a-while to macerate; then diſtil them in *Balneo Mariæ*.

5 To make Sagoe.

BOIL a Quart of Water, let it ſtand till it is cold; then put to it two Ounces of Sagoe, and ſtir them together till it is pretty thick; then put in half a dozen Spoonfuls of Canary, or White-wine, the Juice of a couple of Lemons, a bit of Lemon-peel, and ſweeten to your Palate.

6. Sallets.

SALLETS are commonly made of Lettuces of any ſort, Sage, Sorrel, Parſley, Tarragon, Creſſes, the white Part of young Onions, or Shalots, all pick'd and waſh'd, and in proportion to different Palates; theſe are eaten commonly with a little Salt, one part Muſtard, two parts Vinegar, and three parts Oil, well beaten together and pour'd over the Sallad, or put in, the ſeveral Sides of the Diſh, that each Perſon may roll his Sallad in as he pleaſes.

7. Sallets for Winter.

TAKE a hard Cabbage, and with a ſharp Kniſe ſhave it as thin as poſſible, that it may not be diſcern'd what it is, and ſerve it up with Oil, Muſtard, and Vinegar.

Or elſe take Corn-ſallet, and Horſe-radiſh ſcrap'd fine, diſh it handſomely, and ſerve it with Oil and Vinegar.

8. To make a Grand Sallet for the Spring

TAKE Cowſlip Buds, Violet-flowers and Leaves; young Lettuce, Spinage, *Alexander* Buds, Strawberry-leaves, Water-creſſes, Brooklime, *&c.* each apart by themſelves: Then take alſo Capers, Olives, Samphire, Cucumbers, Broom-buds, Raiſins, and Currans parboil'd, Almonds blanch'd, Barberries, and other Pickles; then lay a Turnip, or ſome other hard thing for a Standard in the middle of the Sallet, let it be formed like a Caſtle made of Paſte, waſh'd over with the

the Yolks of Eggs, and within it a Tree made in like manner, and coloured with green Herbs, and ſtuck with Flowers; you muſt alſo have annexed to it twelve Supporters round it, ſlooping to it, and faſtened to the Caſtle; then having made four Rings of Paſte, each bigger than the other, the biggeſt muſt compaſs the Caſtle, and reach within three Inches of the Feet of your Supporters; the ſecond muſt be within two Inches of that, and ſo place as many as you think convenient, and according to the Size of your Diſh, that they may be like ſo many Steps, one above another; then place one ſort of your Sallet round on the uppermoſt Ring, and ſo on till you come to the Diſh, laying a ſeveral Sort on every one; then place all your Pickles from the Sallet to the Brim of the Diſh, each by it ſelf; then garniſh your Diſh with all things ſuitable to the Seaſon. Theſe grand Sallets are only for great Feaſts.

Remember that in Autumn, your Standard ought to be the reſemblance of a Caſtle, carv'd out of Carots and Turnips; in the Winter a Tree hung with Snow; in Summer a green Tree.

9. **To make a Sallet of a cold Capon, or Pullet.**

CUT the Breaſt of a Capon, or Pullet roaſted, in as thin ſlices as you can; put in Vinegar, and a little Sugar, if you pleaſe; then mince together a Handful of Capers, a little long Graſs, or Tarragon, and half a dozen Anchovies; when theſe are minced, but not too ſmall, ſtrew all on your Sallet; garniſh with Oranges, Lemons, or Barberries, and ſerve it up with a little Salt.

10. **Salmon bak'd to be eaten cold.**

SCALE the Salmon, waſh and dry him, chine him, and ſeaſon him with Salt, Pepper, Ginger, Cloves, and Mace; lay him on a Sheet of Paſte, and form it in the Shape of a Salmon, lay in Slices of Ginger, large Mace, and Butter upon the Fiſh, and turn up the other half of your Sheet of Paſte on the Back, cloſing them on the Belly ſide, from Head to Tail,

bringing him into Proportion with Head, Fins, Gills, and Tail: Scale him, leave a Funnel to pour in Butter, and when it is bak'd, ſet it by to cool.

11. To boil Salmon.

CLEAN and Scale the Salmon, and take either the whole ſide, or what Part of it, you pleaſe, and cut it into Pieces of a reaſonable bigneſs; wipe off the Blood, but do not waſh it; take as much Wine and Water, (of each an equal Quantity) as will juſt cover it, put in Salt according to the Quantity of your Liquor; then put in the Salmon, make it boil up quick, put in alſo a Quart of White-wine-vinegar; if the Fire be brisk, it will be boil'd in half an Hour; then having prepar'd a Sauce for it of Butter beaten up with Water, and the Yolks of two or three Eggs diſſolved in it, and a little of the Liquor, with ſome grated Nutmeg, and Slices of Lemon; take up your Salmon, diſh it, pour the Sauce over it; garniſh with ſearſed Manchet, Slices of Lemon, Spices, Barberries, fry'd Greens, and ſerve it up.

12. To boil a Jole of Salmon.

PUT a Pint of Vinegar into Water, a good Quantity of Salt, a Faggot of ſweet Herbs, an Onion ſtuck with Cloves, a little Nutmeg, Pepper, and whole Mace, and a Piece of Lemon-peel; ſet them on the Fire in a Stew-pan, or Kettle, and boil them well for a good while; then put in your Jole, make it boil apace, and it will be done in a quarter of an Hour: In the mean time, for the Sauce, boil a couple of Anchovies in ſtrong Broth, with a bit of Lemon-peel, and ſtrain it through a Sieve; then put to it a Pound of Butter, and half a Pint of Claret, and thicken them over the Fire; then diſh your Jole, pour the Sauce over it. Garniſh the Diſh with Lemon-peel, and ſerve it up.

13. To broil a Salmon.

TAKE either a whole Salmon, a Jole, Rand, or Chine; ſlice it, or cut round it, about the thickneſs of an Inch; ſteep it in Claret, and Wine-vinegar, Salt, and

and Sallet-oil, with groſs Pepper, ſlic'd Ginger, a Clove of Garlick, large Mace, and whole Cloves; then broil it on a ſlack Fire, baſting it with the Liquor it was ſteeped in, with ſome ſtreight Sprigs of Roſemary, Thyme, Parſley, and ſweet Marjoram, in the mean time boil up the Gravy with ſome Oiſter-Liquor, and when the Salmon is broil'd, diſh it, pour the Sauce over it, lay the Herbs about it, and ſerve it up.

14. **To broil Salmon with brown Sauce.**

CUT your Salmon in ſlices, melt ſome Butter in a Sauce-pan, and put in ſome Salt; when it is melted, rub the ſlices of Salmon with the melted Butter, and lay them on a Gridiron over a gentle Fire. For the Sauce, put a Lump of Butter as big as an Egg into a Sauce-pan, and ſet it over the Fire; and when the Butter is melted, put in half a ſpoonful of Flour; and keep it moving over the Fire 'till it is brown, then put in a Glaſs of White-wine and Fiſh-broth; ſeaſon the whole with Salt and Pepper, a Bunch of ſweet Herbs, an Onion ſtuck with Cloves, and a little Parſley ſhred. When the Salmon is broil'd enough, put them into this Sauce, and let them ſimmer in it, 'till as much of it is waſted away as you think proper; then lay the ſlices of Salmon in a Diſh, then bind the Sauce with a thickening of the Yolk of an Egg or two beaten up with a little Verjuice; pour it upon the Salmon, and ſerve it up.

15. **To dreſs Salmon** au Court Bouillon.

WHEN your Salmon has been drawn and cleanſed, let the Sides of it be cut pretty deep, that it may the better take the Reliſh of the *Court Bouillon*; lay it on a Napkin, and ſeaſon it with Salt, Pepper, Nutmeg, Cloves, Onions, ſlices of Lemon, Parſley, Cives, ſweet Baſil, and a Bay-leaf or two. Work up a Pound of Butter with a little Flour, and put into the Belly of the Fiſh; then wrap it up in a Napkin, tye it up with Tape, and lay it in a Fiſh-Kettle proportioned to the Bigneſs of the Salmon; put to it Water, Vinegar, and Wine, as much as is ſufficient

to boil it; ſet it over a quick Fire: When it is boil'd enough, take it off, and ſet it over a Stove, and keep it juſt ſimmering 'till you are ready to ſerve it up; then take it out of the Napkin, lay another Napkin in a Diſh, lay the Salmon upon it, garniſh it with green Parſley, and ſerve it up hot for a firſt Courſe.

16. To dreſs a Tail-piece of Salmon in Caſſerole.

TAKE a Tail-piece of Salmon, ſcale it, looſen the Skin, ſo as it may fall off from the Fleſh. Take away the Filets, and fill up the void ſpace with good Fiſh-farce, or with fine Herbs, Butter, and Chippings of Bread; afterwards put the Skin upon the Tail again, then bread it handſomely, and bake it in an Oven with White-wine, Salt, Thyme, Chibbol, a Bay-leaf, and Lemon-peel. When it is bak'd, pour a Ragoo upon it, garniſh it with what you pleaſe, and ſerve it up.

17. To dreſs a whole, or part of a Salmon.

LARD the Salmon with large Lardons of Bacon well ſeaſoned, and tye it about with a Packthread. Cut Slices of a Filet of Veal to the Quantity of two or three Pounds: Garniſh the Bottom of a Stew-pan with Slices of fat Bacon, lay upon them Slices of Veal, ſet it over a gentle Fire; and when the Meat begins to ſtick, ſprinkle ſome Flour over it, and give it ſix or eight turns over the Stove, keeping it continually moving, and moiſten it with good Broth, and a few ſpoonfuls of Gravy. Then lay your Salmon into a long Stew-pan; pour the Liquor of the *Braiſe* upon it, and lay the ſlices of Veal upon the Fiſh; then pour in a Bottle of White or *Champaign* Wine, and take care that there be Liquor enough to ſtew it; put in alſo a Lump of Butter, Salt, Pepper, Spices, ſlices of Onion and Lemon, Cives, Parſley, and ſweet Herbs, and let it ſtew over a gentle Fire; when it has ſtew'd enough, take it off the Fire, and let it ſtand for about two Hours in the Liquor to give it a Reliſh, being cloſe cover'd to keep it warm; then

take

take it up, drain it, unbind it, diſh it, pour over it either a Ragoo of Cray-fiſh made with Gravy, or elſe a Ragoo made of Veal Sweet-breads, Cocks-combs, *&c.* and ſerve it up hot

18. To farce ſlices of Salmon.

CUT ſlices of Salmon an Inch thick, take off the Skins, then make a Farce as follows: Mince ſome Fleſh of a Salmon with the Fleſh of an Eel, Muſhrooms, Cives, and Parſley; ſeaſon it with Salt, Pepper, Nutmeg, and a little ſweet Baſil: When you have ſhred all theſe together, beat three or four Cloves, and about a dozen Coriander-ſeeds in a Mortar, put the minc'd Fiſh to them with a good piece of Butter, and pound them all together: Then put a piece of Crum Bread about as big as your Fiſt into a Sauce-pan with Cream or Milk, and beat up in it the Yolks of four Eggs, and when it is grown thick, take it off the Fire, and ſet it by to cool; then put into a Mortar the Yolks of four or five raw Eggs, and the Bread and Cream when it is cold, and pound it all well together; then cover the ſlices of Salmon with this Farce, and rub them over with beaten Egg and melted Butter. Then lay a little Butter in a Paſty-pan or Diſh, ſeaſon it with Salt, Pepper, Spices, ſweet Herbs, minc'd Parſley, and whole Cives; having laid this Seaſoning in your Paſty-pan, lay in your ſlices of farced Salmon, and put them into an Oven, and when they are baked of a curious brown Colour, put into a Diſh a Ragoo of Cray-fiſh; lay your ſlices of farced Salmon on the Ragoo, and ſerve it up to Table hot.

19. To fricaſſy Salmon.

TAKE a piece of freſh Salmon, either Tail or Middle-piece, and cut it into Pieces of the Length and Thickneſs of your Finger; then mince ſweet Herbs, Parſley, and Fennel, very ſmall; then ſeaſon your Salmon with Salt, Mace, Cloves, Ginger, and Nutmeg, all pounded ſmall, and mix them together with the Yolks of half a ſcore Eggs; then fill a

Pan with clarified Stuff, make it very hot, then ſcatter in your Fiſh and Seaſoning very quick, and take care in frying it, that it does not get into Lumps; when it is about three quarters fry'd, pour out the Fat you fry'd it in, and inſtead of it put in White-wine, large Oiſters, and their Liquor, a large Onion, a couple of Anchovies, ſome minced Thyme, and a little Nutmeg: Then beat up the Yolks of four Eggs with ſome of the Liquor, and when it is enough, diſh your Fricaſſy on Sippets; pour this Sauce over them, run it over with drawn Butter; garniſh with Oiſters, and ſerve it up.

20. To fry Salmon.

TAKE either a Chine, Rand or Jole of Salmon, put thin ſlices of Butter into the Pan, and fry it 'till it grows criſp: In the mean time prepare your Sauce as follows; Put into a Sauce-pan ſome Claret, ſweet Butter, the Liquor of pickled Oiſters, the Juice of Oranges, and grated Nutmeg; ſet them over a ſlack Fire, beat them continually; diſh your Fiſh, pour the Sauce over them; garniſh with Sage-leaves and Parſley fry'd in Butter, but not too criſp, and ſerve it up hot.

Or you may add to the Sauce ſome Vinegar, and to the Garniſh ſlices of Orange, and Pippins ſlic'd and fry'd, or Clary fry'd in Butter; or Yolks of Eggs and Quarters of Oranges round the Diſh, with ſome fry'd Greens.

Or you may make a Sauce with Butter beaten up with three or four ſpoonfuls of hot Water, in which an Anchovy has been diſſolv'd.

21. To haſh Salmon.

TAKE any Part of a Salmon, either Jole, Rand or Tail, with ſome freſh Eel; ſet it in warm Water, take off the Skin, mince it fine; ſeaſon it with Salt, Pepper, beaten Cloves, Mace, and ſweet Herbs, put it in a Pipkin with ſome Claret, blanch'd Cheſnuts, Goosberries, Barberries, or Grapes; when it has ſtew'd enough, diſh it on Sippets, run it over with

with beaten Butter, garniſh the Diſh with grated Bread ſifted, Oiſters fry'd in Butter, Cockles or Prawns.

22. **To marinate Salmon to be eaten cold or hot.**

TAKE a Salmon, cut it into Joles and Rands, and fry them in Sallet-Oil, or clarified Butter; then ſet them by, then put into a Pipkin as much Claret and Wine-Vinegar as will be ſufficient to cover them, put in a Faggot of ſweet Herbs, as Roſemary, Thyme, ſweet Marjoram, Winter-ſavoury, Parſley, Sage, Sorrel, and Bay-leaves; Salt, groſs Pepper, Nutmeg, and Ginger ſlic'd, large Mace and Cloves; boil all theſe well together, lay your Salmon into a Pan, and all being cold, pour this Liquor over it, lay on ſlic'd Lemons and Lemon-peel, and cover it up cloſe; and you may either ſerve it hot or cold, with the ſame Liquor it was ſouc'd in, with Spices, Herbs, and Lemons on it.

23. **To marinate and fry Salmon.**

CUT the Salmon in ſlices, take off the Skin, then take out the middle Bone, and cut each ſlice aſunder; then put them into a Sauce-pan, ſeaſon them with Salt, Pepper, half a dozen Cloves, an Onion cut in ſlices, ſome whole Cives, a little ſweet Baſil, Parſley, and a Bay-leaf; then ſqueeze on them the Juice of three or four Lemons; or inſtead of that uſe Vinegar, let the Salmon lye in this Marinade for two Hours, then take it out, dry it with a Cloth, drudge it with Flour, and fry it brown in clarified Butter; then lay a clean Napkin in a Diſh, lay the ſlices of fry'd Salmon upon the Napkin: Garniſh with fry'd Parſley, and ſerve it up.

24. **To make a Pupton of Salmon.**

SCALE, skin, and bone your Salmon, lay the Fleſh on the Dreſſer with the Fleſh of Eels, minc'd Muſhrooms, Cives, and Parſley, ſeaſoned with Salt, Pepper, Nutmeg, and a little ſweet Baſil: Let all theſe be ſhred very well together; beat three or four Cloves with a dozen Coriander-ſeeds in a Mortar,

then put in the minc'd Fiſh, and a ſufficient Quantity of Butter, and pound them all together: Then put a piece of Crum Bread as big as your Fiſt into Cream or Milk, and ſet it to ſimmer over a Stove; then beat up in it the Yolks of four Eggs, and when it is thick enough, take it off, and ſet it a cooling; then put into a Mortar the Yolks of four or five raw Eggs, and the Bread and Cream when it is cold, pound it all well together, then make a Ragoo of Salmon as follows: Take ſmall Muſhrooms, peel them, take a ſlice or two of Salmon rubb'd with melted Butter, and broil'd: Then put Butter into a Sauce-pan, and ſet it over a Stove 'till it is melted, then brown it with a little Flour; put your Muſhrooms into it, and let them have a few turns over the Stove, then put in ſome Fiſh-broth, Salt, Pepper, and a Faggot of ſweet Herbs; take the Skin off the ſlices of Salmon that you broil'd, cut it into little long ſlices, and put them into the Sauce-pan to the Muſhrooms, *&c.* Add alſo ſome Cray-fiſh Tails, and blanch'd Aſparagus-tops, and let them ſimmer together for a while; when your Ragoo is enough, take off all the Fat, and ſet it a cooling; then rub a Sauce-pan with freſh Butter, butter a Sheet of Paper, and lay over the Bottom and Sides of it; ſpread ſome of the Farce over it an Inch thick or more; beat up an Egg, and rub it over with it to make the Farce lye the ſmoother; place the Ragoo of Salmon in the Bottom, and cover the Pupton with the ſame Farce; rub it over with beaten Egg, and bake it in an Oven or Baking-cover, with Fire over and under it; when it is bak'd, turn it upſide-down into the Diſh into which you intend to ſerve it; take off the Paper, make a Hole in the top, of the Size of a five Shilling Piece, pour in ſome Cullis of Cray-fiſh, and ſerve it up to Table hot for a Diſh of the firſt Courſe.

25. To dreſs a Salmon in Ragoo.

CUT your Salmon in ſlices, ſet it into an Oven in a covered Diſh, and bake it with a little Wine, Fiſh-broth,

broth, Verjuice, Salt, and Pepper, a Bunch of ſweet Herbs, Cloves, Bay-leaves, Nutmeg, and green Lemon. While it is in the Oven, prepare a Ragoo of the Liver of the Salmon, Muſhrooms, fry'd Flour, Capers and Oiſters; let it be all turn'd upon it, and ſerve it up with Lemon-Juice.

26. To roaſt a whole Salmon.

DRAW your Salmon at the Gills, and ſtuff in his Belly ſome whole Sweet-herbs, as Thyme, Roſemary, Winter-ſavoury, ſweet Marjoram, a ſmall Onion, and Garlick; ſcale the Salmon, wipe off the Slime, and lard him with pickled Herrings, or a ſalt Eel; then ſeaſon large Oiſters with Nutmeg, and fill up his Belly with them; baſte him with Butter, lay him upon Sticks in a Tin Dripping-pan, ſet it into the Oven; draw it out, turn the other ſide upwards, then put ſome Claret in the Dripping-pan under it, with Wine, Anchovies, Pepper, and Nutmeg; let the Gravy drip into it; baſte it out of the Pan with Roſemary and Bays; when the Fiſh is done enough, take all the Fat off the Gravy, boil it up, and beat it thick with Butter; then diſh your Salmon, pour the Sauce over it; rip up his Belly, take out ſome of the Oiſters, put them into the Sauce, take away the Herbs, and ſerve it up hot.

27. To dreſs Salmon with Savoury Herbs.

CUT your Salmon into ſlices, take off the Skin, take out the middle Bone, and cut each ſlice aſunder. Then lay ſweet Butter in the Bottom of a Diſh or Paſty-pan. Then take for your Seaſoning Salt, Pepper, Nutmeg, ſweet Herbs, minced Parſley, and two or three whole Leeks; lay theſe upon the Butter, lay your ſlices of Salmon on theſe, and lay the ſame Seaſoning over them; and ſprinkle them over with melted Butter, and drudge all over with grated Bread; then ſet it in an Oven, or bake it in a baking Cover with Fire under and over it. While it is baking, make the following Sauce: Cut raw Truffles peel'd and waſh'd into ſmall ſlices, put them into a Sauce-

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pan with ſweet Butter, and toſs them up over a Stove; put to them a little Fiſh-broth, Salt, Pepper, a Faggot of ſweet Herbs, and let all ſimmer over a gentle Fire; then put in ſome brown Cullis to bind your Ragoo. And when the Salmon is bak'd of a fine brown Colour, pour the Ragoo into a Diſh, lay your ſlices of Salmon upon it, and ſerve it up hot for a firſt Courſe.

28. To dreſs Salmon with ſweet Sauce.

CUT your Salmon into ſlices, flour them, and fry them in refin'd Butter. Then ſoak them a little while in ſweet Sauce made of red-wine, Salt, Pepper, Cinnamon, Cloves, Sugar, and green Lemon, and ſerve them up with what Garniture you think proper.

29. To ſtew Salmon

DRAW the Salmon, ſcotch him on the Back, then put him either whole or in pieces into a Stew-pan, and pour upon him as much Beer-Vinegar, Water, and White-wine, as will cover him; put in a Seaſoning of Salt, whole Pepper, ſlic'd Ginger, large Mace, whole Cloves, a Faggot of ſweet Marjoram, Roſemary, Winter-ſavoury, Thyme and Parſley, and an Orange cut in halves; add a good Lump of Butter: Let all ſtew together very leiſurely, and when the Salmon is enough, diſh it upon Sippets, lay on it your Spices, and ſlices of Lemon, run it over with Butter, beaten up with ſome of the ſtew'd Liquor, *&c.* Garniſh with grated Manchet, *&c.* and ſerve it up hot for a firſt Courſe.

30. To dreſs Salmon in Stoffado.

TAKE a whole Rand or Jole of Salmon, ſcale it, and put it in an earthen Stew-pan, put to it Wine, Vinegar, Salt, groſs Pepper, ſlic'd Ginger, four or five Cloves of Garlick, large Mace, and a few whole Cloves; add alſo a Faggot of Roſemary, Thyme, and ſweet Marjoram, Parſley, and two or three Bay-leaves; put in alſo a Pound of good Butter, cloſe up the earthen Pot with Paſte, bake it in an Oven, ſerve it up on Sippets with ſome of the Liquor, and Spices

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on it: Run it over with beaten Butter and Barberries, lay on it ſome of the Herbs, ſlices of Lemon and Lemon-peel.

31. To pickle Salmon.

CUT a Salmon into half a dozen round Pieces, boil it in two Parts Water, and one of Vinegar; but do not put in the Fiſh 'till the Liquor has boil'd for half an Hour; when the Salmon has boil'd enough, take it up and drain it; then put in two Quarts of White-wine, and two Quarts of Vinegar, boil a good Quantity of Cloves, Mace, whole Pepper, Roſemary-leaves, and Bay-leaves, for half an Hour: When your Salmon is cold, ruh it with Salt and Pepper, and put it up in what you deſign to keep it in, laying a Layer of Salmon, and another of Spice that was boil'd in the Liquor; pour your Liquor on the Salmon, and if you renew the Pickle once in a Quarter, the Fiſh will keep good all the Year.

32. To pot Salmon.

SEASON your Salmon with Salt, Pepper, Cloves, Mace, and a Bay-leaf or two. Put it into an earthen Pot with as much melted Butter as will cover it, then bake it with ſmall white Bread, and when it is bak'd, take it out of that Pot, and put it into another, clarify the Butter, and pour upon it, and cover it well.

33. To make a Salmon Pye.

TAKE a freſh Salmon, ſcale it, draw it, and wipe it dry. Scrape out the Blood from the Back-bone, ſcotch it on the Back and Side, and ſeaſon it with Salt, Pepper, and Nutmeg, butter the Bottom of the Pye, lay in ſome whole Cloves, and ſome of the Seaſoning, then lay in the Salmon, lay ſome whole Cloves upon it, and Nutmeg ſlic'd, and alſo Pieces of Butter, then cloſe it up, and baſte it over with Eggs or Saffron-water, and bake it; when it is bak'd, fill it up with clarified Butter. Let your Pye be made in the form of your Fiſh.

34. Or thus.

TAKE a Middle-piece of Salmon, cut it into three Pieces; ſeaſon them well with Salt, Pepper, Cloves, and Mace; lay Puff-paſte in the Bottom of a Paſty-pan; then lay a Layer of Butter, and then a Layer of Salmon, 'till all is in; then having ready ſome farc'd Meat, made of an Eel chopt fine, Marrow, Oiſters, the Yolks of hard Eggs, two or three Anchovies, ſweet Herbs, and grated Bread, ſeaſoned with Salt, Pepper, and other Spice; lay this farc'd Meat round the Salmon in your Pye, and on the top of it, cloſe it up, and bake it.

35. To make a Salamongundy, Salmingondin, or Salgundy.

TAKE two or three *Roman* or Cabbage-Lettuce; and when you have waſh'd them clean, ſwing them pretty dry in a Cloth; then beginning at the open End, cut them croſs-ways, as fine as a good big Thread, and lay the Lettuce ſo cut about an Inch thick in the Bottom of a Diſh: When you have thus garniſh'd your Diſh, take a couple of cold roaſted Pullets or Chickens, and cut the Fleſh of the Breaſts and Wings into ſlices about three Inches long, a quarter of an Inch broad, and as thin as a Shilling, lay them upon the Lettuce round the one End to the middle of the Diſh, and the other toward the Brim: Then having bon'd and cut half a dozen Anchovies, each into eight Pieces, lay them all round betwixt each ſlice of the Fowls; then cut the lean Meat of the Pullets or Chickens Legs into ſmall Dice, and cut a Lemon into ſmall Dice: Then mince the Yolks of four hard Eggs, with three or four Anchovies, and a little Parſley; and make a round Heap of theſe in the middle of your Diſh, piling it up in the Form of a Sugar-loaf, and garniſh it with ſmall Onions as big as the Yolks of Eggs, boiled in a good deal of Water, very tender and white; put the largeſt of the Onions on the middle of the minc'd Meat, on the top of the Salamongundy, and lay the reſt all round

round the Brim of the Diſh, as thick as you can lay them; then beat ſome Sallet-Oil up with Vinegar, Salt, and Pepper, and pour over it all; garniſh with Grapes juſt ſcalded, or *French* Beans blanch'd, or Station-flowers, and ſerve it up hot for a firſt Courſe.

36. Another Way.

MINCE a couple of Chickens, either boil'd or roaſted, very fine, or Veal, if you pleaſe; alſo mince the Yolks of hard Eggs very ſmall; and mince alſo the Whites of the Eggs very ſmall by themſelves; alſo ſhred the Pulp of Lemons very ſmall; then lay in your Diſh a Layer of your minced Meat, a Layer of Yolks of Eggs, a Layer of Whites, a Layer of Anchovies, a Layer of your ſhred Lemon Pulp; a Layer of Pickles, a Layer of Sorrel, a Layer of Spinage and Cloves, or elſe Shalots ſhred ſmall: When you have fill'd your Diſh with all theſe Ingredients, ſet an Orange or Lemon on the top,; then garniſh it with Horſe-radiſh ſcrap'd, Barberries, and ſlices of Lemon. Then for the Sauce, beat up ſome Oil with the Juice of Lemons, Salt, and Muſtard thick, and ſerve them up for a ſecond Courſe, Side-diſh, or a Middle-diſh for Supper.

37. To make Salop.

To a Quart of Water, put an Ounce of Salop, ſtir it 'till it is thick; then add to it Orange-flower-water, or Roſe-water, or Canary; you may, if you pleaſe, add a little Juice of Lemon and Sugar.

38. To make a Salpicon.

TAKE Cucumbers, cut them in two, take out all the Seeds, then cut them into ſquare Bits in the form of Dice, and lay them in a Marinade made with Vinegar, Salt, Pepper, and an Onion or two cut in ſlices: Take the lean of a Ham of Bacon, and cut that into ſquare Pieces like Dice; take alſo Muſhrooms and Truffles, Veal Sweet-breads, Livers, and the Breaſts of Pullets. Squeeze the Cucumbers out of the Marinade, put them into a Sauce-pan with a little melted Bacon, or fry them in Lard, and toſs them

them up over a Stove; then put in a little Gravy, and ſet them to ſimmer over a gentle Fire; then ſtrain off all the Fat. Then take another Sauce-pan with a little melted Bacon, and put in the Ham, that you had cut into Dice, and alſo a few Cives, and a little Parſley. Mince your Sweet-breads, Muſhrooms, Truffles, and Artichoke-bottoms, and toſs them up all together; put to them ſome Gravy, Salt, Pepper, and a Faggot of ſweet Herbs, let them ſimmer a while, then skim off all the Fat. When they are almoſt ſtew'd enough, having cut off the Fleſh of the Pullets-breaſts, and the Livers into Dice, put them in alſo; then put into your Salpicon, ſome Eſſence of Ham, and Cullis of Veal and Ham to bind it, When the Cucumbers have ſtew'd enough, put to them ſome Cullis of Veal and Ham; then put the Ragoo of Cucumbers into the Sauce-pan; ſo all being put together, make a Hole in your Piece of roaſt Meat, by cutting out a large Piece; if it be a Quarter of Veal or Mutton, make it in the Leg, and pour the Salpicon into the Hole. Or you may ſerve the Salpicon by it ſelf.

This is us'd in great Diſhes of roaſt Meat, ſuch as Chines of Beef, Barons of Beef, Chines, or Quarters of Veal or Mutton, *&c.*

39. To Farce the Tail of a Salt Fiſh.

MINCE the Fleſh of a Carp, and half the Quantity of the Fleſh of an Eel together, with Muſhrooms, and add to them Cream, and the Yolks of three or four Eggs raw; ſeaſon them with Salt, Pepper, Spices, Cives, Parſley, and ſweet Herbs minced; mingle all theſe well together, and pound them in a Mortar with ſweet Butter. Boil the Salt-fiſh-tail, take out the Fleſh in Flakes, keep the Bone whole with the End of the Tail hanging to it. Then brown ſome Butter with Flour in a Sauce-pan, and toſs up ſome Muſhrooms, and Truffles in it; put in a little Fiſh-broth to moiſten them, let them ſtand a little while to ſimmer; then skim off all the Fat, and add to the Ragoo the Flakes of your Salt-fiſh, with the milts of Carps;

Carps; put in ſome Cray-fiſh Cullis to bind it, and ſet it by to cool. Lay the Bone of your Salt-fiſh with the Tail in a Diſh, or Paſty-pan, and lay your Farce about it in the ſhape of a Salt-fiſhes-tail; make round it a rim, two or three Inches high, pour your Ragoo into it, and cover it with ſome Farce of Carps, &c. ſmooth it over with a Knife dipt in beaten Egg; pour over it melted Butter, drudge it with grated Bread, and ſet it in an Oven till it is of a fine brown Colour, and ſerve it up hot for a firſt Courſe.

If it be put into a Paſty-pan, thin ſlices of Bread muſt be laid under it, to prevent it from ſticking to the Pan, and that you may ſlide it the eaſier out of the Paſty-pan into the Diſh you would ſerve it in.

40. To fry Salt Fiſh.

WATER the Tail of a Salt-fiſh, till it is very freſh; then cut it in ſlices, or fry it whole, as you pleaſe; when you have dry'd it well, drudge it with Flour; fry it in clarify'd Butter till it is brown, and ſerve it up dry, with nothing but fry'd Parſley.

41. To dreſs Salt Fiſh a la Sainte Menehout.

TAKE a couple of Tails of Salt-fiſh, put them into boiling Water, and when they are boil'd, divide them into Stakes as large as you can. In the mean time make a Sauce for them thus; take a Stew-pan, put in it ſome ſweet Butter, a Pinch of Flour; ſet it over a Stove; put in alſo ſome Cream, Pepper, and Nutmeg, Capers, Muſhrooms, Truffles and Parſley ſhred; when theſe have ſimmer'd together, for ſome time over a Stove, ſet it by to cool; while you make a Haſh of Carp in the manner following; take a Carp, ſcale, skin and bone it, haſh the Fleſh, put it into a Sauce-pan, and dry it a little over the Fire till it grows white; then take it out, put to it a few Muſhrooms and Truffles, ſome Cives and Parſley, all minc'd very fine, and mix'd well together. Then ſet a Sauce-pan over a Stove, with a good Piece of freſh Butter in it, brown it with Flour; then put your Haſh into it, ſeaſon with Salt, Pepper, and a ſlice or two of Lemon, let it have

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two or three turns over the Fire; then moiſten it well with Fiſh-broth, and thicken it with three ſpoonfuls of Cray-fiſh, or other Fiſh-cullis. When this Haſh is made, put it into a Diſh. Garniſh the Brims all round with your Salt-fiſh, but lay them not ſo as to cover the Haſh in the middle; ſtrew over the whole, crum Bread, crumbled very fine, ſet it in an Oven to brown, and ſerve it up hot for a firſt Courſe.

42. To dreſs Salt-Fiſh a la Moutizeur.

PICK the Fleſh of a Carp from the Bones, and clear from the Skin, mince it ſmall; put a Stew-pan over a Stove with a good Quantity of Butter, and five or ſix whole Onions; when the Butter is melted, put in the minced Carp; ſeaſon it with Nutmeg and Pepper. In the mean time boil your ſalt Fiſh, pick the Fleſh of that from the Skin and Bones, and mince that very ſmall with two or four Rolls ſoak'd in Milk very thick; mix all theſe together with a Piece of freſh Butter, and ſome Nutmeg; when you have done this ſpread your Cod as long as the Size of your Diſh will allow; lay on the Diſh ſome of the minced Fiſh; lay the whole Cod in the middle of the Diſh; lay ſome of your minc'd Fiſh about; lay upon it Oiſters, pour over it melted Butter, ſtrew over it ſome grated Bread, and ſet it under a baking Cover, or in an Oven. Make a Sauce for it of Butter, Milk, and Nutmeg; pour a little over the Fiſh when it comes out of the Oven, put the reſt in a Baſon or Porringer, and ſerve it up hot for a firſt Courſe.

43. To pickle Samphire.

TAKE Samphire that is green, and has a ſweet ſmell, gathered in the Month of *May*, pick it well, lay it to ſoak in Water and Salt for two Days afterwards, put it into an earthen Pot, and pour to it as much White-wine-vinegar as will cover it; put it into a Sauce-pan, ſet it over a gentle Fire, cover it cloſe, and let it ſtand till it is green, and criſp, but do

do not let it ſtand till it is ſoft and tender; then put it into the Pan again, and tye it down cloſe for uſe.

44. Or thus.

PICK the Branches of Samphire from the dead Leaves, and lay into a ſmall Barrel; then pour upon it a Brine of white Salt, well ſcum'd; when it is cold, put it into the Barrel, cover it, and it will keep all the Year. When you uſe it, boil Water in a Pipkin, and put Samphire into it; then take it up, and put Vinegar to it.

45. Anchovy Sauce.

WASH your Anchovies, bone them, mince them ſmall, and put them into a Sauce-pan, with a little thin Cullis of Veal and Ham, and a little Pepper, heat it pretty hot; then put in a Drop of Vinegar, and uſe it with roaſt Meat.

46. To make brown Sauce.

TOSS up Cives, Parſley, Capers and Anchovies in a Sauce-pan, with a Bit of Butter; and then put in a little Fiſh Broth, and thicken it with a Cullis; put not in the Cullis till you are ready to ſerve up.

47. To make a Sauce with Fennel and Goosberries.

BROWN ſome Butter in a Sauce-pan with a Pinch of Flour, then put in a few Cives ſhred ſmall, add a little Fiſh Broth to moiſten it, ſeaſon with Salt and Pepper; make theſe boil, then put in two or three Sprigs of Fennel, and ſome Goosberries; let all ſimmer together till the Goosberries are ſoft, then put in ſome Cullis.

48. To make green Sauce.

POUND ſome green Wheat in a Mortar, with a Cruſt of Bread, ſeaſon it with Salt and Pepper, put in ſome Veal Gravy and Vinegar to moiſten it, then ſtrain it; this Sauce is proper for Lamb.

49. To make a hash'd Sauce.

TAKE a little of the Lean of a Gammon of Bacon, ſome young Onions, a little Parſley, ſome Muſhrooms and Truffles, mince them all together very ſmall, and toſs them up in a Sauce-pan with a little Lard;

then put in a little good Gravy to moiſten them, and thicken it with a Cullis of Veal and Ham.

50. To make Robart Sauce.

CUT Onions into ſquare Pieces in the Form of Dice, put them into a Sauce-pan with a little melted Bacon, keeping them always moving over a Stove; when they are half brown, clear them from the Fat as clean as you can; then put in ſome Gravy to moiſten them, ſeaſon with Salt and Pepper, and let them ſimmer over a gentle Fire; when they have ſimmer'd enough, put in a little Cullis of Veal and Ham to bind them, put to it a little Vinegar and Muſtard.

51. To make a ſweet Sauce.

SET a Sauce-pan over the Fire, with Vinegar or White-wine, Sugar, a Stick of Cinnamon, and a Bay-Leaf, boil theſe together very well, then ſtrain it for uſe.

52. Sauce for land Fowl.

BOIL Prunes, ſtrain a little Pulp into a little of the Blood of the Fowl, then put in a little Ginger and Cinnamon powder'd; put in alſo a little Sugar, and boil them to a pretty Thickneſs, and ſerve it in a Diſh with the Gravy of the Fowl.

53. Sauce for any ſort of ſea Fowl roaſted.

PUT half a Pint of Claret, a quarter of a Pint of Wine-Vinegar into a Sauce-pan, with an Ounce of Sugar, ſome grated Bread, ſome Ginger and Cinnamon beaten, boil them up and ſtrain them; then put in a Sprig of Roſemary, a little red Saunders, and two or three whole Cloves, boil them again till it is pretty thick; put this Sauce in your Diſh, lay the Fowls upon it.

54. To make Spaniſh Sauce.

ROAST a Partridge, pound it well in a Mortar with good Gravy, with the Livers of Partridges, and ſome pieces of Truffles, but put not in too much Gravy, but let it be pretty thick; let it ſtand in a Diſh for a while; then put a couple of Glaſſes of *Burgundy* Wine into a Stew-pan, with two or three ſlices of Onions,

nions, a Clove or two of Garlick, and a couple of Glaſſes of the Sauce; then ſtrain it through a Sieve into a Stew-pan, pour the Cullis upon it; let it all be well ſeaſon'd, add a little Gammon Eſſence, and let all boil for ſome time; this Sauce is proper for Partridge roaſted, and cut in pieces.

55. To make Sauſages.

HAVING provided Sheeps Guts that are well clean'd, take good Pork, either Leg or Loin, break the Bones ſmall, boil them in juſt Water enough to cover them; let it be well ſcumm'd, and ſeaſon the Liquor with Salt, Pepper, whole Mace, Onion and Shalot; when they have boil'd till all the Goodneſs is out of them, ſtrain the Liquor, and ſet it by to cool; then mince your Meat very ſmall, ſeaſon it with Salt, Pepper, Cloves and Mace, all beaten; ſhred a little Spinage to make it look green, and a handful of Sage and Savoury, add alſo the Yolks of Eggs, and make all the minc'd Meat and Herbs pretty moiſt with the Liquor the Bones were boil'd in; then roll up ſome of your minc'd Meat in Flour, and fry it, to try if it be ſeaſon'd to your liking; and when it is ſo, fill your Guts with the Meat. If they are for preſent ſpending you may mince a few Oiſters with your Meat.

56. Another Way.

TAKE the beſt and tendereſt pieces of Hogs-Fleſh, both fat and lean an equal Quantity; you may, if you pleaſe, mix a little Veal with it; chop theſe well together with a little Shalot; ſeaſon with Salt, Pepper, all ſorts of Spices and ſavoury Herbs, a ſmall handful of grated Bread; fill the Guts with theſe Ingredients, and prick them often, to let out the Wind, and to make them fill the better; when the Sauſages are fill'd, ſmooth them with your Hand, tye them in Lengths according to your Mind, and broil them on a Gridiron over a ſlack Fire. You may ſerve them for Outworks, or uſe them for other Garniſhings.

Veal Sauſages are made after the ſame Manner, taking the Fleſh of a Filet of Veal, inſtead of Pork, and as much Fat of Hogs-Fleſh as Filet of Veal.

57. Another Way.

LAY a Leg of Pork in Salt and Water for two Hours, take off all the Fat, chop the Lean very ſmall, ſhred four Pounds of Beef-ſuet very fine; ſeaſon them with an Ounce of Pepper, an Ounce of Mace beaten fine, and half an Ounce of Cloves, and a handful of Sage and Roſemary ſhred fine; break in half a ſcore Eggs, mingle all well together, fill your Hogs Guts with them, give them a gentle boil, and hang them up in the Chimney to dry.

58. To make Sauſages without Skins.

TAKE a Leg of good young Pork, cut off all the Lean, take out all the Sinews or Skins from it; then mince it very ſmall; then ſhred two Pound of Beef-ſuet very ſmall, ſeaſon with Salt, Pepper, Nutmeg, a Piece of an Onion, and a Handful of red Sage chopt ſmall; then mince and mingle them all well together, add the Yolks of three or four Eggs, and make it into Paſte, roll it out into Pieces, in the Form of a Sauſage, and fry them. The Meat thus ordered will keep good a Fortnight.

59. To make Sauſages, called Oxford Skates.

CHOP the Lean of a Leg of Pork, or Veal ſmall, with four Pound of Butter or Beef-ſuet; then ſeaſon the Meat with Salt, three quarters of an Ounce of Pepper, half the quantity of Cloves and Mace, and a good Handful of Sage chopt ſmall: Mingle all theſe well together; then take the Yolks of ten Eggs, and the Whites but of ſeven, and temper them well with the Meat, and as you uſe them roll them out, with Flour, if you pleaſe; make Butter boiling hot in a Frying-pan, and fry them brown; then eat them with Muſtard.

60. To make Bolonia Sauſages.

TAKE three Pound of Buttock of Beef, and as much of a Leg of Pork. Of the Fat of Pork or Bacon,

ſon, two Pound, or better; of Beef-ſuet a Pound and half; parboil the Meat over a ſlack Fire for an Hour; then ſhred it ſmall, each by it ſelf; afterwards ſhred the Pork Fat and Suet by themſelves; then take red Sage, Savoury, Thyme, and Penny-royal of each an equal Quantity, and the weight of two Ounces in the whole, ſhred theſe very fine, mix them with Nutmeg, Cinnamon, Cloves, and Mace groſly powdered, all together ſix Drams. Mix Meat, Herbs, and Spices all well together, with a ſufficient Quantity of Salt; then add the Yolks of twelve Eggs, and four Ounces of Flour made into a ſoft Paſte: Mix theſe all very well together, and pound them in a Mortar, and having cleans'd and prepar'd Ox-guts, fill them with the Meat, tye them up; then ſmoak, or dry them in a Tin-ſtove over a Fire made of Saw-duſt for three or four Days.

Cleanſe the Ox-guts from their Filth, cut them into proper Lengths; lay them in Water and Salt, let them lye for three or four Days, turning them inſide out, and waſh them well till they are clean and white.

61. To make Royal Sauſages.

Chop the Fleſh of Partridges, and of a fat Capon or Pullet, with Gammon and other Bacon, a Piece of a Leg of Veal raw; Cives, Parſley, Muſhrooms, Truffles; ſeaſon with Salt, Pepper, beaten Spice, and a Clove or two of Garlick; then add the Yolks of ſix and Whites of two Eggs, with a little Cream; mix theſe well together, roll it into thick Pieces, and wrap them up in very thin ſlices, cut out of a Filet of Veal, beaten very flat, ſo that the Sauſages may be about the thickneſs of a large Man's Wriſt, and of a Length proportionable; then garniſh an oval Stew-pan with ſlices of Bacon, and Beef-ſtakes, and put in your Sauſages, cover them with Beef-ſtakes, and lay ſlices of Bacon over the Beef; cover the Stew-pan very cloſe, and ſet it between two gentle Fires, the one under, and the other over it; let them ſtew for eight or ten Hours: Then take them from the Fire, ſet

them by in the Stew-pan to cool; then take them out gently, that you do not break them, take off the ſlices of Veal in which you roll'd them, and all the Fat; then cut the Sauſages into ſlices with a ſharp Knife, diſh them neatly, and ſerve them up cold.

62. To dreſs Scate, or Thornback, the Engliſh and Dutch Way.

SKIN the Scate on both Sides; then divide the two ſides from the Body, and cut each ſide down through the middle; then lay each half croſs-ways, and cut it croſs-ways in ſlices, about half an Inch thick. Cut the thick Part ſomewhat thinner, let it lye in cold Water, with the Liver for an Hour or two; then boil it in a Braſs-pan, with Water, Vinegar, and Salt; skim it well, while it boils; put in the Liver a few Minutes before you put in your Pieces of Scate, and let them boil for about a quarter of an Hour; then take them up gently with a Skimmer, that you do not break them; drain them well, lay Sippets in a Diſh, and the Fiſh upon them. Make a Sauce of Butter, two Spoonfuls of Water, a Spoonful of Vinegar, ſome Nutmeg ſcrap'd, an Anchovy minced, Pepper beaten, and the Yolks of a couple of Eggs, drawn up together to the thickneſs of a Cream; then add half a Lemon, and a large Spoonful of Muſtard; lay the Liver on the Fiſh, pour the Sauce over it. Garniſh with Parſley, and ſerve it up.

63. To dreſs Scate with Anchovy-ſauce.

GUT your Scate, waſh it well in Water; then boil it in Water, Vinegar, Salt, Pepper, with ſweet Herbs and Cloves. Take it up, ſet it by to cool; then make the Sauce following. Set a Sauce-pan on the Fire with ſweet Butter, brown it with a Pinch of Flour, put in a little Water and Vinegar, ſeaſon with Salt, Pepper, and Nutmeg; put in a couple of Anchovies, waſh'd and minc'd, give it a turn or two over the Fire; when it is thick enough, pour it over your Scate, and ſerve it up hot for a firſt Courſe.

64. To

64. **To fry Scate with a brown Sauce.**

WHEN you have gutted your Scate, divide it in the middle, put it a little while in ſcalding Water; then pull off the Skin, and pick out the Thorns, let it ſtand by till it is cold; then drudge it with Flour, and fry it in clarified Butter; when it is enough, take it up, lay it to drain; then put it into a Sauce-pan. For the Sauce; ſet a Sauce-pan over the Fire with freſh Butter, brown it with a little Flour, ſhred ſome Cives and Parſley ſmall, and put them into the Butter, with ſome Juice of Onions, or good Fiſh-broth; ſeaſon with Salt and Pepper; let theſe ſimmer together for ſome time; then put in your Scate, and alſo ſome Capers minc'd; when they have ſimmer'd a little while; then take up the Scate, lay it in a Diſh, put a little Cray-fiſh Cullis, or other Cullis into your Sauce to thicken it, and pour it over your Fiſh, and ſerve it up.

Or after your Scate is fry'd and ſimmer'd in the brown Sauce, you may pour over it a Ragoo of Cray-fiſh, or of Milts, or of Muſcles; the way of making which you may ſee under their reſpective Articles.

65. **To dreſs Scate, or Thornback, au Court Bouillon.**

WHEN you have gutted it, waſh it, boil it, as before directed; put in the Liver a Minute or two before you take it off the Fire, ſet it by in its Liquor, till it is almoſt cold; then take off the Skin, pick out the Thorns, and cleanſe it well; then diſh it, and ſerve it with a brown Sauce, made of oil'd Butter and Parſley, with a little Vinegar.

66. **To make Scotch Collops, of Mutton or Veal.**

CUT your Meat into thin ſlices, beat it with a rolling Pin, hack them on both ſides with the Back of the Knife, fry them with any Meat-gravy; then lay them in a Diſh, ſet over a Chaffing-diſh of Coals; diſſolve a couple of Anchovies in a little Claret; put to it a bit of Butter, and the Yolks of two or three Eggs beaten; heat theſe together and pour it over your Collops. Then lay

in ſome thin ſlices of Bacon fry'd, the Yolks of Eggs boil'd hard, and afterwards fry'd, and ſome Sauſage-meat fry'd, and ſerve them up to Table.

67. Another Way.

CUT a Leg of Veal into thin ſlices, after having firſt taken out the Bone, beat them with the back of a Cleaver; ſeaſon them with Salt, and draw Lard of an Inch long through every Piece; then fry them in freſh Butter; make a Sauce of Mutton-gravy, Claret, an Anchovy, and the Juice of an Orange, ſet a little over the Fire; rub the Diſh with a Clove of Garlick, lay the Meat in, pour the Sauce upon it, garniſh with ſliced Lemon, and ſerve it up.

68. Or thus.

CUT thin Collops off a Leg of Veal, lard them, and lay them on a Dreſſer, with Bacon underneath: Then lay on the middle of every Collop ſome good Farce; and ſtroak the ſides of them with your Fingers in beaten Egg, that the Collop, when put upon it may ſtick to it, and be as it were incorporated with it; but you muſt do it ſo, that the Bacon appear on all ſides. Put theſe Collops into a Stew-pan, cover it, and ſet it over a Stove with a gentle Fire. Bring them to a Colour on both ſides; then take them out, and drain them from the Fat, that they may be brown'd with Flour. Afterwards ſoak them in good Gravy, that is not black, and put them into the Stew-pan again, and add ſome Truffles, Muſhrooms, a good Bread-cullis, and Sweet-breads. When they are ready, ſprinkle them with a little Gravy. Diſh them, pour the Ragoo over them, and ſerve them up hot.

69. Another Way.

CUT Leg of Mutton into thin ſlices, beat them very well, ſet them over a quick Fire in a Pan, glaz'd over the Bottom, and juſt as much Butter melted as will ſmear it over, turn them when they require it; when they are enough, lay them in a Diſh, ſet them over a Chaffing-diſh of Coals, cover them while you prepare a Sauce for them, thus; take a Porrenger of Mutton-

gravy,

gravy, put into it a good Piece of Butter, Salt, Pepper, and a Piece of an Onion, or elſe rub the Diſh with a Clove of Garlick; let this boil a little, then take out the Onion, pour your Sauce on your Collops, let them ſtew together for a little while, ſqueeze in ſome Juice of Lemon, and ſerve them up.

70. To make Scurvy-Graſs-Ale.

TAKE three Gallons of Ale, four Ounces of Sena, Polipody of the Oak an Ounce and half; Winter-Cinnamon two Ounces and a half; Rhubarb three quarters of an Ounce; Bay-berries, and Anniſeeds, an Ounce and half; Fennel-ſeeds, and Juniper-berries, of each an Ounce; Liquoriſh, and Horſe-radiſh, of each an Ounce and half; and half a dozen *Sevil* Oranges. Cut the Oranges in Pieces, and put all the Ingredients into a Bag, and put a Stone in the Bag to make it ſink: Take a Pint and half of the Juice of Garden Scurvy-graſs, ſet it over the Fire and clarify it, let it ſtand till it is cold; then put it into the Ale, and tun it up; then let it ſtand to work all together for a Day and Night; then ſtop up the Veſſel cloſe, and after ſix Days drink a Pint warm, faſting; when the Veſſel is out, you may put in more Juice of Scurvy-graſs; add more Oranges, and fill it up with Ale, to the third time.

71. To make Scurvy-graſs Wine.

TAKE the Juice of Scurvy-graſs, Sorrel, Brooklime and Water-Creſſes, all depurated, of each a Pint, Roots of Horſe-Radiſh, Flowers de Luce, cut into thin ſlices, of each three Ounces, and four Nutmegs bruis'd; put all theſe into four Quarts of *Rheniſh* Wine, put all together in a ſtone Bottle, ſtop it up cloſe, and ſet it in a cool Place for Uſe.

72. Another Way.

TAKE freſh Scurvy-graſs ſix handfuls, pound it well in a Mortar, pour upon it three Quarts of *Rheniſh* Wine, ſet it in a cool Place for three or four Days; then ſtrain it, and let it ſettle, then draw it off from the Dregs.

73. To bake all manner of ſea Fowls.

TAKE a Swan, *&c.* parboil and lard it with large Lard, ſeaſon the Lard with Pepper and Nutmeg, then ſeaſon it with four Ounces of Salt, three of Nutmeg, and two of Pepper; lay it into the Pye with good Store of Butter, and then ſtrew whole Cloves on the reſt of the Seaſoning, lay large Sheets of Lard over all, and on that a good Quantity of Butter; then cloſe up your Fowl in Rye-Paſte, or coarſe bolted Meal, made up ſtiff with ſcalding hot Liquor, and bake it to eat cold; if you would eat it hot, uſe but half the Seaſoning.

For the garniſh of thoſe that are to be eaten hot, put in a large Onion, Goosberries or Grapes into the Pye, and Capers or Oiſters, and liquor it with Butter, Gravy and Claret.

For thoſe that are to be eaten cold, you may bake them in earthen Pots, if you pleaſe, they will keep longer.

74. To boil or ſtew ſea Fowls.

TAKE a Swan, wild or tame Gooſe, Duck, Mallard, Teal, Gulls, Shoveler, Bittern, Widgeon, Hern, Sheldrakes, Pewets, Barnacles, Hern, Whooper, Puffin, Crane, *&c.* bone them all but the Legs; then make a Farce of Mutton, Veniſon, and Beef-ſuet, minc'd ſmall with ſavoury Herbs, ſeaſon'd with Pepper, Nutmeg, Cloves and Mace; mix the minc'd Meat with raw Eggs, and add to them Oiſters, parboil'd in their own Liquor; fill the Body of the Fowl with this Farce, and prick it up on the Back; then put into a Stew-pan ſtrong Broth, White-wine, and Oiſter-liquor, Marrow boil'd, Cloves and Mace, and put in your Fowl, and ſet them over a Stove to ſtew: In the mean time ſtew Oiſters by themſelves in White-wine, Butter, with Onions, Pepper and Mace; alſo boil Artichoke-bottoms, and put beaten Butter and boil'd Marrow to them; when all is ready, Diſh your Fowls on Sippets, garniſh with Marrow, ſtew'd Artichokes, Mace, ſlices of Lemon, Barberries and Goosberries, garniſh the Diſh with Oiſters and grated Bread, and ſerve it up.

75. To

76. To boil a Shad.

When you have drawn, ſcal'd and cut your Shad, boil it in White-wine Vinegar, Salt, Pepper, an Onion ſtuck with Cloves, a piece of Butter, ſlic'd Lemon, and a Bay-Leaf, and ſerve it up to Table dry, on a Napkin, for a firſt Courſe.

77. To broil a Shad.

Draw, waſh and ſcale the Shad, ſcore it on the ſides, rub it over with Butter, ſtrew it over with Salt, and lay it on a Gridiron, over a gentle Fire, and broil it brown; make for it a Sauce of Sorrel and Cream, Salt, Pepper, Butter, Nutmeg, Parſley, Charvil and Cives; you may alſo dreſs them in a Ragoo of Muſhrooms, or in a brown Sauce with Capers.

Or you may ſerve it with Butter, Cives and Parſley minc'd, and Capers toſs'd up in a Sauce-pan, with the uſual ſeaſonings, and the Sauce thicken'd with the Liver of the Shad bruis'd, or elſe with a Cray-fiſh Cullis, or ſome other meagre Cullis, or you may ſerve it with a brown Sauce, with Capers.

78. To make Sherbet.

Take part of a Filet of Veal (pull off all the Fat) and Calves Feet, boil them in Water and White-wine, for a good while, ſcumming them well; when the Meat it boil'd to Rags, and two thirds of the Liquor is boil'd away, ſtrain it through a Cloth, and ſweep off all the Fat with Feathers; then put it into a Pan with two or three Cloves, a ſtick of Cinnamon, a little Lemon Peel and Sugar, according to your Palate; boil theſe all together, and clarify it with the White of an Egg whipt; then ſtrain it through thro' a ſtraining Bag. If you deſign to keep this Liquor a conſiderable time, you ought to allow two Pounds of Sugar for every Quart of Broth or Juice of Meat, and the former Directions being obſerved, boil the Liquor to the pearled Degree, and put it into Bottles.

79. Shrimps butter'd.

Stew two Quarts of Shrimps in a Pint of White-wine with Nutmeg; beat up eight Eggs with White-wine,

wine, and half a Pound of Butter; then ſhake them well in a Diſh till they are thick enough, and ſerve them up on Sippets.

80. To grill Shrimps.

SEASON them with Salt, Pepper, and ſhred Parſley, butter Scollop-ſhells well, add a little grated Bread; let them ſtew for half an Hour, brown them with a hot Iron, and ſerve them up.

81. To dreſs Smelts au Court Bouillon.

STEW your Smelts in a Stew-pan with White-wine, Salt, Pepper, ſlices of Lemon, and a Bay-Leaf or two; when they are ſtewed enough, ſerve them up to Table on a Napkin, with Parſly and ſlices of Lemon, to be eaten with Vinegar and white Pepper, or with a Ramolade.

82. To fry Smelts.

LAY your Smelts in a Marinade of Vinegar, Salt, Pepper, Cives and Bay-Leaves; then dry them well in a Napkin, drudge them with Flour, and fry them; ſerve them up hot with fry'd Parſley.

To marinate Smelts.

PUT a Quart of Sallet Oil into a Frying-pan, when it is hot, put in the Smelts, and as it waſtes ſupply it with more; and put in alſo ſome Bay-Leaves in the Oil the Fiſh was fry'd in, and put ſome Claret into an earthen Pan; put the fry'd Leaves into the Bottom of it, and let ſome of them lie above; ſlice an Ounce of Ginger and Mace, and an Ounce of Nutmeg; put in ſome White-wine and Cloves, and then put in your Fiſh, ſo that the Bay-Leaves and Spices may cover them, and ſerve them with Bay-Leaves and Spices.

83. To ſtew Smelts.

LAY your Smelts in a deep Diſh, put to them a quarter of a Pint of White-wine, ſome whole Pepper, a little Thyme and Winter-ſavoury ſhred ſmall, and a quarter of a Pound of Butter, and the Yolks of three or four Eggs minc'd; let them ſtew together, turn them now and then with the Fiſh, and when they are enough,

enough, ſerve them up on Sippets; garniſh with pickled Barberries.

84. Another Way.

PUT them into a Sauce-pan with Butter, White-wine, Nutmeg, fry'd Flour, and a piece of green Lemon; when you ſerve them up to Table do it with Capers and Lemon Juice.

85. Dr thus.

YOU may fry them, and ſerve them up in a Sauce of burnt Butter, diſſolv'd Anchovies, white Pepper and Orange Juice.

86. To dreſs Snails.

TAKE Shell-ſnails, put them in boiling Water, then pick them out of their Shells, ſalt them, ſcour the Slime from them, and then waſh them in two or three Waters; then dry them in a Linen Cloth, then put them into a Pipkin, with Salt, Pepper, ſallet Oil, Roſemary, Thyme, Parſley and Winter-ſavoury, ſhred ſmall, mingle all well together; then having cleans'd the Shells, fill them with theſe; lay them on a Grid-iron, and broil them over a gentle Fire, then diſh them, four or five dozen in a Diſh, fill them up with Oil, and ſerve them hot.

87. To bake Snails.

BOIL them, ſcour them, ſeaſon them with Salt, Pepper and Nutmeg; lay them into a Pye with Marrow, a raw Chicken cut in pieces, bits of Lard and Bacon without Bone, whole Mace, ſavoury Herbs ſhred, Butter and ſlices of Orange or Lemon; having filled your Pye, cloſe it up, and when it is bak'd, liquor it with White-wine and Butter.

88 To fry Snails.

TAKE ſhell Snails in the Months of *January*, *February* or *March*; when they are clos'd up, boil them tender, take them out of the Shells, cleanſe them from the Slime, flour them, fry them, diſh them; pour over them a Sauce, made of Butter, Vinegar, fry'd Onions and Parſley, with beaten Butter and Juice of Orange, or Oil, Vinegar, and ſlices of Lemon.

89. To

89. To make a haſh of Snails.

BOIL them, cleanſe them, and mince them, put them into a Pipkin with Butter or Oil, Salt, Pepper, Nutmeg, whole Capers, Piſtaches, the Yolks of hard Eggs, and Sweet-herbs ſhred, let them ſtew over the Fire for half an Hour; lay Toaſts of fry'd *French* Bread in the Bottom of the Diſh, and ſome Toaſts round the Meat in the Diſh.

90. To make Snail Pottage.

HAVING waſh'd them in ſeveral Waters, put them into an earthen Pan, pour over them as much Water as will cover them; ſet the Pan over a Chafing-diſh of Coals, make them boil, pick them out of their Shells, ſcour them with Salt and Water ſeveral times; then put them into a Pipkin with Water and Salt, boil them a little; then take them out, put them into a Diſh with Sallet Oil, make them boil, then put in ſome ſlices of Lemon, and fry them; put the Snails to them, and ſtew them all together in a Pipkin, and as much warm Water as will make a Potage, with a little Salt, and let them ſtew for three or four Hours; then take Thyme, Parſley, Penny-royal, and other Sweet-herbs, and ſhred them; after that pound them in a Mortar with Bread Crum ſoak'd in ſome of the Potage, and make a green Sauce, add ſome beaten Cloves and Saffron; put all theſe into the Snails, let them have a Walm or two, ſqueeze the Juice of a Lemon in a little Vinegar, and a Clove of Garlick amongſt the Herbs, and beat them in it, lay Sippets in the Diſh, pour in your Potage, and ſerve it up.

91. To ſtew Snails.

SCOUR them, and cleanſe them well, put them into a Pipkin with Claret and Wine-vinegar, Salt, Pepper, Mace, grated Bread, Thyme ſhred, Capers, and the Yolks of a hard Egg or two minc'd. Stew all theſe together, then put in a good piece of Butter, and ſhake them well together, warm a Diſh, rub it with a Clove of Garlick, lay Sippets in the Diſh, put on

on the Snails, garniſh with Barberries and ſlices of Lemon.

92. To boil Snipes.

BOIL Snipes either in ſtrong Broth, or Water, and Salt, take out the Guts, and chop them ſmall with the Liver, add ſome grated Bread, a little of the Broth, and ſome whole Mace, ſtew them together in ſome Gravy; then diſſolve the Yolks of a couple of Eggs in Wine-vinegar, add Nutmeg grated; and when you are ready to ſerve it up, put in the Eggs, and ſtir the among them Sauce with ſome Butter, diſh them on Sippets, and run the Sauce over them with ſome beaten Butter and Capers, or minced Lemon, Barberries or pickled Grapes.

93. To dreſs Snipes in Ragoo.

SLIT your Snipes in two, but take nothing out of their Bellies; then put them into a Stew-pan, or fry them with melted Bacon, and toſs them up, ſeaſoning them with Salt and Pepper, Cives, and the Juice of Muſhrooms; when they are done, ſqueeze in the Juice of a Lemon, and ſerve them up hot, garniſhed with ſlices of Lemon.

94. To roaſt Snipes.

YOU may either draw them or not, which you pleaſe; but if you draw them, put an Onion into each of their Bellies, and roaſt them, putting Claret, Vinegar, Salt, Pepper, and Anchovy into the Dripping-pan; when they are roaſted, add a little grated Bread, and ſome Butter, ſhaking them well together, and ſo ſerve them up. If you do not draw them, then take only the Guts, and mince them very ſmall, put them into Claret-wine, with a little Salt, Gravy, and Butter. You may make another Sauce thus; Boil Onions, butter them, ſeaſon them with Salt and Pepper; or raw Onions with Water, Salt and Pepper, with the Gravy of any freſh Meat.

95. To make a Surtout of Snipes

MINCE the Breaſts of Chickens, Partridges, and Pullets with blanch'd Bacon, Sweet-breads of Veal, Beef-

Beef-marrow, Muſhrooms, Truffles, and the Crum of *French* Rolls ſoak'd in Milk; a little Cream-cheeſe, and all ſorts of ſavoury Herbs, and a little Cream, mince all theſe together, ſeaſon them, put in the Yolks of four, and the Whites of two Eggs, make this Farce into Balls about the Bigneſs of Walnuts, roll them in beaten Egg, and then in grated Bread; lay a Rim of them round the Diſh, then your Snipes, being roaſted and cold; take two or three Cabbage-Lettuce, waſh them, and ſwing the Water out of them in a Napkin, then begin at the open End, and cut them croſs-ways as fine as a Thread, and lay a Bed of it an Inch thick in the Bottom of the Diſh; cut the Fleſh of the Breaſts and Wings of your Snipes into ſlices three Inches long, as thin as a Knife, and about a quarter of an Inch broad; lay them all round on the top of your Lettuce, the one End out to the Brim of the Diſh, the other End to the middle; bone half a dozen Anchovies, cut each into eight ſlices, and lay them all round betwixt your ſlices of Snipes; then take the lean Meat of the Legs of your Snipes, and cut it into ſmall Dice, and cut a Lemon into Dice; mince the Yolks of four hard Eggs with a little Parſley, and three or four Anchovies; lay theſe in a round Heap in the middle, bringing it up like the top of a Sugar-loaf, then garniſh it with ſmall Onions about the ſize of the Yolks of Eggs, boil'd in a good deal of Water, very white and tender; lay the biggeſt in the middle of your minced Meat, on the top of the Salamongondy, and lay the reſt all round the Brim of the Diſh, as thick as they can lye one by another: Cover it with the Remainder of the Farce, ſmooth it over with beaten Egg, drudge it with grated Bread, bake it in an Oven 'till it is of a fine brown Colour, then ſerve it up hot for a firſt Courſe.

96. To boil Soals.

DRAW and fley your Soals, then boil them in Vinegar, White-wine, Salt, and Mace, but make the Liquor boil before you put in the Soals; when they

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are enough, diſh them on carved Sippets, garniſh with ſlices of Lemon, whole Mace, Goosberries, Barberries, or Grapes; run the Fiſh over with Butter beat up thick with the Juice of Oranges; and you may lay ſtew'd Oiſters over the Soals.

97. Another Way.

Fley them, draw them, and ſcotch them on one ſide with a Knife, lay them in a Diſh, and pour on them ſome Vinegar, and Salt, and let them lye in it for half an Hour; in the mean time ſet ſome Water on the Fire with ſome White-wine, Salt, half a dozen Cloves of Garlick, and a Bunch of ſweet Herbs; when the Liquor boils, put in your Soals; and pour in the Vinegar and Salt that they lay a-ſteep in; when they are boil'd, drain them well, and beat up Butter very thick, and put into it ſome Anchovies minced very ſmall, and diſſolve them; diſh your Fiſh, pour on the Sauce, ſtrew on a little grated Nutmeg, and Orange minc'd, mix'd with the Butter.

98. To dreſs Soals with Cucumbers.

Fry your Soals as directed for the ordering thoſe with a brown Cullis, then ſet them by to drain; cut three or four Cucumbers in two, cut out the Seeds, and cut the Cucumbers into Dice, lay them for two Hours in a Marinade of Vinegar, Salt, Pepper, and an Onion cut in ſlices, turn them often, and when they have lain the time, dry them with a Linen Cloth, put Butter into a Sauce-pan, melt it, put in the Cucumbers, brown them, than put in Fiſh-broth to moiſten them, ſet them over a gentle Fire, and let them ſimmer a little; when they are enough, clear off all the Fat, and put in a brown Cullis to bind it, or elſe a Brown made of fry'd Flour; put the fry'd Soals into the Sauce-pan to the Cucumbers; let them ſimmer a while, then diſh them, pour the Ragoo over them, and ſerve them up.

99. To dreſs Soals in Fricandeaux.

Gut, ſcrape, waſh, and dry your Soals, cut off their Heads, Tails, and Fins, quite round them; then fley

off the upper Skins, and lard them with ſmall Lardons, and flour them; then ſet a Stew-pan over the Fire with a little melted Bacon, and when it is hot, lay in the Soals one by one, and brown them; when they are come to a good Colour, take them up. Mince Muſhrooms or Truffles ſmall, put them into a Diſh with an equal quantity of Cullis of Veal and Ham, and Eſſence of Ham; then lay the Soals in the Diſh, the larded ſides uppermoſt; lay another Diſh over them, and let them ſimmer a while over a gentle Fire; when they are done enough, take up the Soals, pour the Cullis into the Diſh you deſign to ſerve in, ſqueeze in the Juice of a Lemon, lay your Soals on the Cullis, and ſerve them up hot.

100. To fry Soals.

GUT your Soals, waſh them, dry them with a Cloth, drudge them well with Flour, and fry them brown in clarified Butter; then drain them well, lay a Napkin in a Diſh, lay them upon it with fry'd Parſley, and ſerve them up hot for a firſt Courſe. They are commonly eaten with Salt, Pepper, and the Juice of Lemon or Orange.

101. Another Way.

OPEN your Soals on the Back and both Sides, and bone them 'till the white Fleſh appears, and drudge them with Flour, and fry them in clarified Butter. Then garniſh them with the Fleſh of other Soals, and make a white Sauce with an Anchovy and Capers, or *Robart* Sauce, or elſe a Ragoo of Muſhrooms, with Livers of Pikes, Artichoke-bottoms chopt very ſmall, and the Roes of Carps, and ſqueeze in the Juice of a Lemon when you ſerve it up to Table.

102. To fry Soals with a brown Cullis.

GUT, ſcale, waſh, and dry your Soals, and ſlit them down the Back, and fry them; then cut off their Heads, and the Ends of their Tails; ſet ſome Butter over the Fire in a Sauce-pan, with ſome Cives and Parſley ſhred; when it has ſtood a little, put in ſome Fiſh-broth to moiſten it; put in alſo ſome Salt and Pepper,

Pepper, let them ſimmer for a while, then put in a few Capers, and pour in ſome brown Cullis to bind it, put the Soals into the Sauce, let them ſimmer in it a little, then diſh them, pour the Sauce over them, and ſerve them.

103. Another Way

TAKE a pair of large Soals, fley off their Skin on both ſides; fry them in ſweet Suet, try'd up with Spice, Salt, and Bay-leaves; lay them in a Diſh, and put to them Claret-wine, Anchovies, and Butter; lay another Diſh over them, and ſet them over a Chafing-diſh of Coals; let them ſtew a while, ſqueeze in ſome Juice of Lemon; garniſh with Orange or Lemon, and ſerve them up:

104. To marinate Soals.

WASH, and dry your Soals in a Linen-cloth, beat them with a Rolling-pin, and dip them on both ſides in the Yolks of Eggs beaten up with a little Flour: Then fry them in good ſweet Oil 'till they be of a bright yellow Colour; then take them, and ſet them by to drain and cool; make your Pickle of White-wine Vinegar well boil'd with Salt, Pepper, Nutmeg, Cloves, and Mace: Put it in a broad Pan, that your Soals may lye at length; garniſh the Diſh with Fennel, Flowers, and Lemon-peel.

105. To roaſt Soals.

DRAW them, skin and dry them, mince Winter-ſavoury, Thyme, ſweet Marjoram, and a Sprig of Roſemary together, mix with theſe Salt and grated Nutmeg, and ſeaſon your Soals with them; having firſt larded them with a fat freſh Eel, and lay'd them to ſteep for an Hour in White-wine that has had Anchovies diſſolv'd in it; roaſt them on a ſmall Spit, ſet under them the Diſh wherein they were ſteeped, baſte them with Butter; and when they are enough, boil up the Gravy and the Liquor in the Diſh it dropp'd into together; then diſh them, pour the Sauce over them, lay on them ſlices of Lemon, and ſerve them up.

106. To ſouce Soals.

SCOTCH your Soals on the white ſide thick, but not deep; boil them in White-wine, Wine-vinegar, Salt, ſlic'd Ginger, Cloves and Mace, juſt as much as will cover them; when your Liquor boils, put in your Soals, then put in ſlic'd Onions, Winter-ſavoury, ſweet Marjoram, Roſemary, Sage, Thyme and Parſley; when they are boil'd enough, ſet them by to cool.

107. To ſouce and collar Soals.

BONE your Soals, and either ſcrape or skin them; then mince ſome Salmon, Oiſters, Prawns or Shrimps, with the Yolks of hard Eggs and Anchovies; mix theſe with Savoury-herbs ſhred ſmall; ſeaſon with Salt, Pepper, Ginger, Cloves and Nutmeg; dry your Soals, and waſh them over with the Yolks of Eggs; ſpread on them the minc'd Fiſh and Seaſoning before-mentioned; then roll up your Soals in Collars, tye them up with Tape, boil them; pickle them in Wine, Water, Vinegar, Salt, Spices, and ſweet Herbs boil'd all together.

108. To dreſs Soals the Spaniſh Way.

FRY your Soals, and afterwards cut them into Filets; make a Sauce for them of *Champaign* Wine, Salt, Pepper, a couple of Cloves of Garlick, Thyme, and a Bay-leaf. Then ſoak them by degrees in this Sauce, and garniſh them with what you pleaſe.

109 To ſtew Soals.

TAKE a Pair of Soals, lard them with water'd ſalt Salmon, then lay them on a ſmooth Board, cut the Lard all of an equal Length; on each ſide let it be but ſhort, then drudge the Fiſh with Flour, and fry them in Ale 'till they are half done; then lay them into a Diſh with ſix ſpoonfuls of White-wine, three of Wine-vinegar, three Ounces of Butter, and ſome ſlices of Orange and Lemon, with Salt and grated Nutmeg; lay another Diſh over it, and let them ſtew; then diſh them up with ſlices of Lemon, beaten Butter, and the Juice of Oranges.

110. To dreſs Soals a la Sainte Menehout.

GUT, ſcrape, waſh, and dry your Soals, and cut off their Fins; boil a Quart of Milk, then put it into a Stew-pan, and put the Soals to it, with a good Lump of Butter, ſeaſon it with Salt, Pepper, Spices, whole Cives, Bay-leaves, ſweet Baſil, Parſley, and ſome ſliced Onions; put in your Soals, let them ſtew, when they are enough, take them off the Fire, and let them ſtand and cool in their own Liquor; when they are quite cold, take them out, rub them over with the Fat of their own Liquor, drudge them with grated Bread, broil them on a Gridiron over a gentle Fire; when they are enough, and finely brown'd, lay a Napkin in a Diſh, lay the Soals upon the Napkin, and ſerve them up. You may, if you pleaſe, ſet a Saucer of Ramolade in the middle of the Diſh: See Ramolade in Letter R.

111. To make a Surtout of Soals.

MINCE the Fleſh of a Carp and an Eel with Muſhrooms, Cives, and Parſley; ſeaſon it with Salt, Pepper, Spice, and ſweet Herbs; then put it in a Mortar, pound it well, put as much Crum of Bread as two Eggs into a Sauce-pan with Milk or Cream, and boil it 'till it is thick; then put in the Yolks of a couple of Eggs, ſtir them well; and when they have boil'd 'till they are thick, take them off, and ſet them by to cool. Then put ſome Butter to your pounded Farce, and the Yolks of three or four raw Eggs, and the Cream and Bread; pound them all well together; fry two or three Soals, raiſe up the Fleſh in long Flakes; put Butter into a Sauce-pan with Muſhrooms and Truffles ſliced; toſs them up over the Fire, put in ſome Fiſh-broth, Salt, Pepper, and a Faggot of ſweet Herbs, and let them ſtew: When they are enough, take off all the Fat, put in a Cullis of Crayfiſh, or a brown Cullis to bind the Sauce; then put in your Flakes of Soals, then ſet them a ſimmering over a ſlack Fire; when they have ſimmer'd enough, take them off, and ſet them by to cool. Spread the Bot-

tom of a Diſh with ſome of the Farce round it; your Ragoo of Soals being cold, pour it into the Diſh, and cover it over with the reſt of your Farce. Smooth it over with a Knife dipt in beaten Egg; lay thin ſlices of Bread round it; ſprinkle it over with melted Butter, drudge it with grated Bread, ſet it in an Oven, and when it is bak'd of a fine Colour, clear off all the Fat, wipe the Brims of the Diſh, and ſerve it up hot.

112. To farce Soals with ſweet Herbs.

FRY your Soals, let them ſtand to cool, then make a Farce of fine Herbs, *viz.* Thyme, Savoury, ſweet Baſil, Parſley, and Cives, all minc'd ſmall together, ſeaſon'd with Salt, Pepper, Nutmeg, and Cloves. Then dreſs all theſe with a good piece of Butter, take out the Bones of your Soals at the top of the Back, and farce them with this Farce; then ſoak them in melted Butter, drudge them with grated Bread, broil them on a Gridiron, and bring them to a fine brown Colour with a red hot Iron; ſerve them up with Lemons cut into halves.

113. To make Soop.

TAKE a Leg of Beef, a Knuckle of Veal, and the fat End of a Neck of a Mutton, cut them to pieces, make ſtrong Broth, put in a Cruſt of Bread; when the Goodneſs is boil'd out of the Meat, ſtrain the Broth, put to it a Pint of White-wine, a Faggot of Sweet-herbs, a good deal of Spinage, ſet it on the Fire again, and boil in it a Pullet larded with Bacon; when it is enough, pour it into the Diſh, ſqueeze in the Juice of an Orange or two, and thicken it with the Yolks of beaten Eggs, ſtirring it continually, for fear it ſhould curdle; then lay the Pullet in the Middle of the Diſh, lay Sippets, pour in the Soop and ſerve it up.

114. To make brown Soop.

CHOP a Neck of Veal, and a Neck of Mutton to ſmall pieces, and alſo a pound of middling Bacon; put to them two or three Onions, a Faggot of Sweet-herbs,

herbs, a little bruiſed Pepper, half a dozen ſlit Cloves, and three or four Blades of Mace; put all theſe into a Pot with as much Water as will cover them, and let them boil gently, 'till all the Goodneſs is boil'd out of them; then ſtrain the Broth, then cut about three or four Pounds of Beef into Stakes, beat them, flour them, and fry them in Butter brown, making the Butter boil up before you put in your Beef; then put in the Broth you ſtrained from the Meat; you may alſo put in a couple of Ducks half roaſted, and when they are ready, place them in the Middle of your Soop Diſh, with a handful of Spinage and Sorrel, cut, but not ſmall; let them ſtew 'till they are enough with Ox Palates, Sweet-breads pull'd in pieces, Cocks-Combs, Muſhrooms, *&c.* and ſtir all in with a little Bread fry'd criſp.

115. **To make Soop au Bourgeois.**

HAVING prepar'd good Broth and Gravy, take Heads of Endive, and three Bunches of Celery, waſh them, peel off the outſide, cut them into Pieces about an Inch in Length, and ſwing them dry in a Napkin. If you deſign your Soop to be brown, blanch your Herbs in boiling Water, five or ſix Minutes, and put them into a Quart of boiling Gravy; then put the Cruſts of a *French* Roll into a Pint and half of Gravy, boil it, ſtrain it through a Sieve; and when the Herbs are almoſt ready, put this ſtrain'd Gravy to them: You may lay a Pullet or Chicken in the Middle of your Soop; garniſh with a Rim, and ſome Celery cut in pieces, of about three Inches long on the outſide; and after your Bread has been ſoak'd in good Broth or Gravy, and your Herbs boil'd enough, ſerve it up hot.

116. **To make Soop Julienne.**

ROAST a Leg of Mutton, take off the Skin and the Fat, put it into a Pot, with a Capon, half a Filet of Veal, and three or four Pounds of Buttock of Beef, a couple of large Onions ſtuck with Cloves, of

Turnips, Parſnips and Carots, two of each, ſome Celery and Roots of Parſley; boil all theſe together a great while, that the Broth may be very ſtrong; then in another Pot put in ſome of the Broth of your Meat, Sorrel and Charvil, cut into two or three pieces, and three or four Bunches of Aſparagus; lay Bread a ſoak in your Soop Diſh; lay your Aſparagus, Sorrel and Charvil upon that; lay the Capon in the Middle, and ſerve it up without any garniſhing.

You may alſo make this Soop with a Breaſt of Veal, Pigeons, and other Meat, being firſt blanch'd, and then boil'd off in good Broth, with the Roots and Herbs mentioned before, a Bunch of ſweet Herbs, and the green of Aſparagus Stalks cut into pieces no bigger than large Peas, with which you are to garniſh the Soop.

117. To make Soop Lorrain.

MAKE good Broth of Veal and Fowls, ſtrain it, blanch and beat a Pound of Almonds in a Mortar, with a little Water to keep them from oiling, with the Lean of the Legs and Breaſts of a roaſted Pullet or two, and the Yolks of four Eggs boil'd rare; when you have beaten all theſe together well in a Mortar, boil the Cruſts of two *French* Rolls cut in ſlices in three Quarts of good Veal Broth, and put in the pounded Almonds; let them have a boil or two, and ſtrain them through a Strainer to the Thickneſs of a Cream; then take the Fleſh of the Breaſts of a couple of roaſted Pullets, mince them, and put them into a Loaf as big as a couple of *French* Rolls, the Top off, and the Crum being taken out; then ſeaſon your Haſh with Salt, Pepper, and a little ſcrap'd Nutmeg, and put in alſo Butter about the Bigneſs of an Egg, and alſo half a dozen ſpoonfuls of the ſtrained Almonds; lay in the Bottom of your Soop Diſh, Toaſts of *French* Bread, ſoak it with clear Broth, and if you pleaſe, you may lay four ſweet Breads boil'd tender about the Loaf; garniſh with a Rim, and ſlices of Lemon, and ſerve it up hot.

118. To make Meat Soop.

TAKE a Knuckle of Veal, a Crag End of a Neck of Mutton, and a piece of coarſe Beef, boil all theſe to Rags in Water, ſeaſon'd with Salt, whole Pepper, and an Onion; when the Goodneſs is all boil'd out of the Meat, ſtrain the Liquor, and ſet it over a Stove in a ſtew Pan, with Cloves, Mace, and a little Lemon-peel; when it has boil'd a little, put in a Pint of ſtrong Claret, and having fry'd a piece of lean Beef on purpoſe, ſqueeze out the Gravy into the ſtew Pan, and add three or four Anchovies; boil Ox-palates very tender, then cut them into Dice, add alſo Veal ſweet Breads, Spinage, Endive, Lettuce, and what other Herbs you fancy; then make thin Toaſts of *French* Bread, lay the ſweet Breads and Ox-palates over the Toaſts, lay a Fowl boil'd with the Breaſt ſtuff'd with forc'd Meat in the Middle of the Diſh; pour the Soop over all, and ſerve it up.

119. To make Soop de Profitrolle.

MAKE your Broth and Gravy in the ſame manner exactly, as you do in making Soop *de Sante*, as they do in *France*; then take a couple, or four Partridges, or two Pheaſants roaſted, take the lean Fleſh off the Breaſts of one of the Pheaſants, and of two of the Partridges, and make a Haſh of it; put it into the Middle of a *French* Roll, the Top taken off, the Crum being taken out and fry'd; ſeaſon your Haſh with a little Broth, Salt, Pepper, and a bit of Butter, and ſqueeze in the Juice of a Lemon, ſave the Breaſts cut from the Back of one of your Pheaſants, and two of your Partridges whole, skin them, and take a couple of Veal ſweet Breads; place the Loaf in the Middle of the Soop Diſh with the Haſh, and place the two Breaſts and the two ſweet Breads one over againſt another: Pound the Bones of your Pheaſant and Partridges in a Mortar, but leave out the Rumps, if they either taſte of the green Corn, or are ſtale; ſet on a ſtew Pan or frying Pan, with a quarter of a Pound of Butter, the Crum of a couple of

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French Rolls, a couple of Onions ſliced, a few Cloves and a little whole Pepper; let all theſe fry or ſtew gently over the Fire for a quarter of an Hour, then put in two Quarts of Veal Gravy, and boil it up, ſkim off the Fat; then put in the pounded Bones, boil all together, and rub it through a Strainer with a Ladie, to the Thickneſs of a Cream: In this Cullis warm your Partridges, Breaſts and ſweet Breads, garniſh with a Rim and Lemon; make all very hot, ſqueeze a Lemon into the Cullis, and ſerve it up.

120. **To make the Soop** de Sante **after the** Engliſh **Manner.**

YOU muſt make your Broth and Gravy, as is directed in the foregoing Receipt; but inſtead of the Herbs take Turnips, cut them into ſquare ſlices about an Inch long, and as thick as a Quill, blanch them off in ſcalding hot Water, giving them but two or three boils, do the like by Carots, but blanch them more than the Turnips; then ſtrain them in a Cullender, then put the Cruſts of a couple of *French* rolls into a couple of Quarts of Gravy, and boil them as directed in the laſt Receipt; then ſtrain the Gravy through a Sieve, and put to it the Turnips and Carots; ſet them over the Fire to boil gently 'till they are tender; let your Bread be ſoak'd in your Soop Diſh, lay in it either a Knuckle of Veal or Pullet; garniſh with Turnip or Carot cut into ſmall Dice, boil'd tender; ſkim off all the Fat, pour in your Soop, and ſerve it up.

121. **To make Soop** de Sante, **as they do in** France.

SEASON ten or a dozen Pound of Beef, with Salt and Spices, blanch a good Knuckle of Veal, and when your Beef has boil'd 'till the Broth is ſtrong, ſtrain it; then put the Knuckle of Veal into the Beef Broth, and alſo your Pullet that is to be ſerv'd up in it; boil theſe in the Broth 'till it comes to the Conſiſtence of a Jelly; while it is boiling put in a bit of good Bacon ſtuck with Cloves. In the mean time make a Pan of good Gravy in the Manner following,

lay a Pound of Bacon cut into Raſhers, in the Bottom of a ſtew Pan, and a bit of Butter as big as half an Egg, half a dozen Pound of Filet of Veal, or Buttock of Beef cut into ſlices of the Thickneſs of *Scotch* Collops; lay theſe upon your ſlices of Bacon, covering the Bottom of the ſtew Pan all over; ſet your Pan over a moderate Fire for an Hour and a half, and let it Colour gently; when it begins to crack, put to it a little of the Fat of your boiling Broth, but take Care not to ſtir it much, becauſe it will make it thick; then put in three or four Onions cut into ſlices, a couple of Turnips, a Carot, Pepper, whole Cloves, a little Thyme and Parſley, and if in Summer time put in a few Muſhrooms; fry all theſe together 'till they are of a good brown Colour, then put to it as much of the Broth of the Knuckle of Veal and Pullet as you can ſpare, to leave ſo much as will keep your Veal and Pullet white, and ſoak your Bread in it for your Soop, *&c.* when your Broth and Gravy are enough, waſh and pick a Cabbage Lettuce, or a little Charvil, with Sorrel, Endive and Celery, cut them a little, ſqueeze the Water from them; put them into a Sauce-pan, with as much of your Broth and Gravy as will juſt cover them, boil them 'till they are tender; then boil the Cruſts of two *French* Rolls, with three Pints of Gravy, and when they are boil'd ſtrain them through a Sieve, and put it to your boil'd Herbs; or inſtead of *French* Bread you may thicken it with a piece of Butter of the Bigneſs of an Egg, and brown'd over the Fire with a little handful of Flour, and a ſmall Onion minc'd; then put ſome Gravy to your brown, and when they have boil'd a little, ſtrain them through a Sieve to your Herbs: When your Herbs are pretty tender, put in your thickning; let all boil together for half an Hour, then skim off all the Fat; lay in the Bottom of your Soop Diſh, either ſlices of *French* Bread, or Cruſts dry'd before the Fire, or in an Oven, ſet the Diſh over a Chafing-Diſh of Coals, boil it up in ſome of your Broth

Broth; lay your Pullet and Herbs upon the Bread, garniſh with a Rim on the outſide of it, of Endive or Celery boil'd in good Broth, and cut in pieces about three Inches long, or elſe garniſh it with forc'd Meat and boil'd Carot; let there be no Fat upon it, and ſerve it up hot.

122. To make a Soop de Sante for Fiſh-Days.

TAKE Celery, Endive, Sorrel, a little Charvil or Cabbage Lettuce, well pick'd and waſh'd, mince them down with a Knife, and ſqueeze the Water from them; put them into a Sauce-pan, toſs them up in Butter, with a little Onion; take off all the Fat, then put to them a little Water from boil'd Peas, or fair Water ſcalding hot, and let them boil tell they are tender; then put in half a ſpoonful of Flour, and keep moving it 'till it is brown; then put in ſome good Fiſh-broth, and a Glaſs of Wine, ſeaſon it with Salt, Pepper, an Onion ſtuck with Cloves, ſhred Parſley, and a Faggot of ſavoury Herbs; lay in the middle of your Soop-diſh a *French* Roll fry'd, having taken the Crum out at the Bottom; cover the Bottom of your Diſh with the Cruſts of *French* Rolls, ſet it over a Chafing-diſh of Coals, lay the Herbs upon them, then pour the Soop upon your Cruſts and Herbs; let it ſtand a while to ſimmer, and ſoak the Bread, garniſh it with Turnips and Carots, and ſerve it up hot.

123. To make Soop of Savoys.

CUT your Savoys each into Quarters, boil them in Water till they are three quarters enough, let them ſtand to cool, then ſqueeze the Water out of them with your Hand; lay them in a broad Braſs Diſh or Stew-pan, ſo that there may be Room between each piece of Savoy to take the Soop out of the Diſh, pour to them as much Broth or Gravy as will cover them; let them ſtew in this for two Hours. In the mean time ſet a Sauce-pan over the Fire with a quarter of a Pound of Butter, and a handful of Flour, ſtir it continually 'till it is brown; then put in it a couple of minc'd Onions, and ſtir it for a little while after they

they are in; then pour in a Quart of Veal-gravy, let it boil a little, and pour it all over the Savoys. You may if you pleaſe, fry off a Duck or Ducklings, being truſs'd for boiling, and ſet them a ſtewing with your Savoys; or you may farce ſome Pidgeons betwixt the Skin and Breaſts, with Forced-meat made of Veal, and put them ſtewing with your Savoys. And put in with them a bit of Bacon ſtuck with Cloves. Garniſh with a Rim, and lay ſlices of Bacon on the Outſide, and a Piece of Savoy betwixt each ſlice. Take the Fat off your Soop, put your Bread a ſoak in the Diſh with ſome good Broth or Gravy, lay your Fowls in the middle, and your Savoys at proper Diſtances, pour in your Soop, and ſerve it up.

124. To make white Soop.

TAKE ſix Pound of Neck, or ordinary Beef, four Pound of Mutton; boil them in eight Quarts of Water, very ſlowly for two Hours, ſcumming it very well; when it has boil'd pretty well, take up the Meat into a wooden Bowl or Tray, with a little of the Broth, maſh it well with a rolling Pin, and put it into the Broth again; cut off a Piece of each Piece of the Meat before you maſh it, to lay in the middle of the Diſh; put in two or three Spoonfuls of Oatmeal, ſeaſon it with Salt, and a little white Pepper; cut half a Pound of Bacon in Pieces, and cut a Turnip, and Parſnip, into ſlices; ſhred Soop-herbs, *viz.* two Handfuls of Cabbage, Savoys, Leeks, hard Lettuce, white Beets, and Sorrel, and about ten a Clock put in one half of them into the Soop, and the other half about an Hour after; or when the Soop is enough, lay your Pieces of Meat in your Soop-diſh, pour in your Soop, ſet it over a Stove for about an Hour; then put in a Penny-loaf, cut into ſlices, and the Yolks of five or ſix Eggs beaten up with a little of the Liquor, ſtir all well together. Garniſh with Bread toaſted brown, and grated round the Brims.

125. To make white Soop for Fish-Days.

WASH and mince Parſley, Charvil, a Handful of Sorrel, and half a dozen Heads of Endive, with an Onion; when they are minced pretty ſmall, put them into a Sauce-pan, with a quarter of a Pound of Butter, and let ſtew for a quarter of an Hour; then put to them two Quarts of Water from boil'd Peas, or clear Water. When the Herbs are tender, skim off the Fat, and beat up the Yolks of half a ſcore Eggs, and thicken the Liquor with them; ſcrape in a Nutmeg, and if the Sorrel does not make the Liquor tart enough, ſqueeze in the Juice of half a Lemon. Soak your Bread in your Soop-diſh, put a *French* Roll fry'd in the middle of it; garniſh it with half a ſcore poach'd Eggs, and fry'd Bread cut in ſmall Dice betwixt them on the outſide of the Rim of your Diſh; you may alſo lay a poach'd Egg on the top of your *French* Roll in the middle of your Soop, when it has been thickened up with Eggs over the Fire. Take the Diſh off the Fire before you fill it up, that the Eggs may not curdle in the Soop, and ſerve it up to Table hot.

126. To dreſs Sorrel with Eggs.

PUT two Handfuls of Sorrel, clean pick'd and waſh'd, into a Sauce-pan, with a bit of Butter, a Pinch of Flour, a little Salt, Pepper, and Nutmeg, ſtew it, and a quarter of an Hour before you uſe it, pour in two or three ſpoonfuls of drawn Butter. Garniſh it with hard Eggs cut in quarters, laying one End on the Sorrel, and the other on the ſide of the Plate, with the Yolks uppermoſt, and ſerve it up, either for a Courſe at Dinner, or elſe for a Supper.

127. To make a Sorrel Omelet.

PICK, waſh, and blanch your Sorrel; then having cut it, fry it in ſweet Butter, with a little Parſley and Chibbol; when it is fry'd, pour in ſome Cream; ſeaſon them, and let them boil over a gentle Fire. In the mean time make an Omelet of Eggs and Cream, ſeaſoned at Diſcretion. When it is enough, dreſs it

on a Diſh, thicken your Sorrel with the Yolks of a couple of Eggs, and turn it on the Omlet, and ſerve it up hot.

128. A Ragoo of Sorrel.

HAVING pick'd your Sorrel clean from the ſtalks, ſet a Sauce-pan over the Fire half full of Water, make it boil; then put in your Sorrel, give it a ſcald; then take it out, ſqueezing it as hard as you do Spinage, and drain it. Put it into a Sauce-pan, with ſome thin Cullis of Veal and Ham; ſeaſon it with Salt, and Pepper, and ſet it a ſimmering over the Fire: When it has ſimmered enough, put to it ſome Eſſence of Ham. This may be us'd in all thoſe Diſhes, in which you uſe Sorrel.

129. To boil Spinage.

WASH and drain your Spinage, put it into a Pot or Pipkin; then ſet the Pot into a Kettle of Water, and make it boil till the Spinage is ſoft, putting no Liquor to the Spinage, but let it ſtew in its own Juice. Or you may boil it in a Tin-box, which ſhuts ſo cloſe, that no Liquor can get in, and either boil it in a Kettle of Water, or in a Pot with Beef, *&c.* Alſo in the ſame manner you may boil green Peas.

130. To dreſs Spinage with Eggs.

PICK and waſh your Spinage well; then ſcald it for about a quarter of an Hour; ſtrain it, ſqueeze it, mince it fine; and to Spinage minc'd, as much in Quantity as a *French* Roll, add half a Pint of Cream; ſeaſon with Salt, Pepper, and ſcraped Nutmeg, put in a quarter of a Pound of Butter, and ſet it a ſtewing over the Fire for a quarter of an Hour; then put it in a little Diſh, and ſtick in it Pieces of *French* Roll cut in bits, of the length and thickneſs of your Finger; and lay half a dozen poach'd Eggs on the top of it, and ſerve it up either for a Supper, or a ſecond Courſe.

131. To make a Spinage Florendine.

TAKE a good Quantity of Curds, turn'd as for Cheeſe-cakes, beat a Pound of blanch'd Almonds very fine,

fine, with Roſe-water; add to it Sugar, and half a Pound of Currans; give ſome Spinage two or three walms over the Fire, drain it, ſhred it ſmall, and mingle it with the other Ingredients. Lay Puff-paſte at the top and bottom, and ſet it into a moderate O. Oven.

132. To make Spinage-Fritters.

BOIL Spinage tenderly, drain it well, mince it ſmall, and put to it grated white Bread, Nutmeg, Ginger, and Cinnamon beaten, the Yolks and Whites of Eggs, and as much Cream as will moiſten it; put in ſome Currans, that have been ſwell'd in warm Water; mix all theſe well together, and drop the Batter by ſpoonfuls into a Pan of boiling Lard, and when they riſe take them out.

133. To make an Omelet with Spinage.

BLANCH your Spinage, cut it and fry it in freſh Butter, with a little Parſley and Chibbol; then pour in ſome Cream to it, ſeaſon them well, and boil them over a gentle Fire; in the mean time make an Omelet of Cream and new laid Eggs, ſalted at Diſcretion: When it is enough, dreſs it on a Diſh, thicken the Spinage with the Yolk of an Egg or two, and turn them on the Omelet, ſo as they may ſtick to the ſide of it, and ſerve it up hot to Table.

134. To make Spinage Pottage.

TAKE nothing but the Heart, or ſoundeſt Part of the Spinage; mince it fine, and ſtew it in a Pipkin with Peaſe-ſoop, an Onion ſtuck with Cloves, a Carot, and other ſeaſoning Ingredients. Set your Cruſts a ſoaking, ſcrape in ſome Parmeſan, and dreſs your Potage: Garniſh it with Sticks of Cinnamon round about, and lay one in the middle, or fried Bread or an Onion.

135. To make Spinage Roſa Solis.

TAKE as much boil'd Spinage as four Eggs, ſqueeze it well, and ſhred it fine, put to it as much Sugar as two large Walnuts, and half the Quantity of Butter, and four ſpoonfuls of Cream, the Yolks of four hard Eggs,

Eggs, minced with two Ounces of Cordi-citron very ſmall; ſeaſon with a little Salt, beaten Cinnamon and ſcrap'd Nutmeg; put all theſe into a Sauce-pan, ſet them by to cool, and make a Paſte of them as follows. Take four raw Eggs, four ſpoonfuls of Milk, as much Sugar as a Walnut, and a little Salt, and work this to a Paſte with Flour, and roll it up as thin as for a Tart, or thinner. Cut the Paſte into Pieces three or four Inches ſquare, and lay upon each Piece a ſpoonful of the Ingredients above-mentioned; then turn the Paſte over the Spinage, and pinch it round neatly in the Form of a Half-moon; cloſe them well up, that they may not open in dreſſing; and cut them round with a Runner or Jag. You may either boil them for a quarter of an Hour in boiling Water, and throw over them a little grated Bread and Cheeſe; when you ſerve them up, or you may fry them in clarified Butter, or Hogs-Lard, and grate Sugar over them, and ſerve them up for Supper, for a ſecond Courſe.

136. To make Spinage Tarts.

TAKE half a dozen Handfuls of Spinage, a Pound of Beef-marrow, a dozen hard Eggs; ſeaſon them with Salt, Nutmegs, Cloves, and Mace beaten fine; put in two Pound of Raiſins ſtoned, two Pound of Currans, ſome Orange-peel, and Citron candied; and ſweeten with Sugar to your Palate; ſqueeze in ſo much Juice of Lemon as will give it a pleaſing Tartneſs. Put it into ſmall ſquare Coffins of Puff-paſte, and you may either bake or fry them.

137. To make Spinage Toaſts.

PICK your Spinage well, waſh it, blanch it off in boiling Water for a quarter of an Hour; then ſtrain it out, and ſqueeze it well from the Water, and mince it very fine; then put it into a Stone-mortar with three or four ſpoonfuls of Apples boil'd to a Marmalade: the Yolks of four Eggs boil'd hard, three raw Eggs, and a couple of coarſe Biskets ſoak'd in Cream, ſeaſon'd with Salt and Sugar; beat theſe well together; then put it into a Diſh, and mix with a good Hand-

ful of Currans, pick'd and waſh'd, and three or four ſpoonfuls of melted Butter; then cut handſome Toaſts about half an Inch thick, four Inches long, and two broad, and ſpread your Spinage, *&c.* on them half an Inch thick; wet it over with the White of an Egg, butter the Bottom of a Mazarine-diſh, or Patty-pan; lay your Toaſts in, and bake them, they will be done in half an Hour; ſcrape a little Nutmeg, and ſqueeze a little Orange on them; ſerve up half a dozen upon a Plate for a Supper, or ſecond Courſe.

138. To pickle Sprats like Anchovies.

PULL the Heads off of your Sprats, and ſalt them a little over Night, the next Day, take a Barrel, or earthen Pot, lay in it a Layer of refined Salt, a Layer of Sprats, a little Lemon-peel, and ſome Bay-leaves, then lay on another Layer of Salt, and another Layer of Sprats, *&c.* ſo do till you have fill'd the Veſſel; then cover it cloſe, and cloſe it up with Pitch, that no Air can get in, ſet it in a Cellar, and turn it upſide down once a Week, they will be eatable in three Months.

189. To make Spring-Pye.

TAKE a hind Quarter of Lamb, cut it in Pieces; take a quarter of a Pound of Lean, and make it up into Forc'd-meat, make ſome of it up into little Balls about the bigneſs of a Nutmeg, and ſome of it into Rolls of the Length of three Inches; ſeaſon the Meat with Salt, Pepper, Cinnamon, Cloves, and Mace; butter the Bottom of your Pye, lay in your Meat and Balls with a little Spinage, and Beet-leaves ſhred, and ſome Prunello's ſlit; ſtrew over it twelve or fourteen Ounces of preſerv'd Citron, Lemon-peel, Eringo, and Lettuce-roots, Barberries, and a Lemon par'd and ſliced; then on the top of all lay half a Pound of Marrow, and half a Pound of ſweet Butter, cloſe up your Pye and bake it, when it is bak'd pour in melted Butter.

140. To dreſs Stag in a Ragoo.

LARD a Piece of Stag's-fleſh with large Lardons of Bacon, ſeaſoned with Salt and Pepper, fry it in Lard; then put it into a Pipkin with Broth or Water, and a couple of Glaſſes of White-wine, ſeaſoned with Salt, Nutmeg, a Piece of green Lemon, a Faggot of ſweet Herbs, and two or three Bay-leaves; let it boil for three or four Hours. When it is enough, thicken the Sauce with fry'd Flour, and when you ſerve it up, put in Lemon-juice and Capers.

141. To make a Paſty of Stag's-Fleſh.

LAY your Stag's-fleſh in a Marinade of White-wine and Verjuice, ſeaſoned with Salt, three or four Bay-leaves, a Bunch of ſweet Herbs, and a Piece of green Lemon; then lard it with thick ſlips of Bacon, ſeaſon with Salt, Pepper, Nutmeg, and Cloves beaten. Then make a brown Paſte with Rye-flower, with Salt and a little Butter. Dreſs the Paſty with pounded Lard; thin ſlices of Bacon and Bay-leaves, and the Seaſonings above-mentioned; waſh it all over with the Whites of Eggs, and bake it for three or four Hours. Make a Hole in the middle, but ſtop it up, when it comes out of the Oven. Set it on a Pye-plate, and ſerve it up to Table.

142. To make a Stake-Pye with a French Pudding in it.

SEASON your Stakes with Pepper and Nutmeg, and let them lye in a Pan or Diſh for an Hour; then mince ſome Lean of a Leg of Mutton ſmall with Suet, and ſweet Herbs, two or three Tops of red Sage, a ſprig of Penny-royal, and Tops of young Thyme; add ſome Yolks of Eggs, ſweet Cream, and grated Bread, and Raiſins of the Sun; work all theſe together with your Hands ſtiff like a Pudding, and make them into round Balls, and put them with your Stakes into a deep Coffin; add ſweet Butter, ſprinkle over them a little Verjuice, cloſe up the Pye and bake it; then roll ſome Sage-leaves, fry them, and ſtick them upright in

the Walls, and ſerve the Pye without the Lid, ſqueezing in the Juice of an Orange or Lemon.

143. To make Stepony, or Raſin Wine.

TAKE four Pounds of Raiſins of the Sun, ſhred them, add two Pound of powdered Sugar, the Juice of four Lemons, and the Peels of two cut in halves; boil theſe in four Gallons of Spring-water for half an Hour; then pour it into a large earthen Pan, cover it cloſe, let it ſtand three or four Days, ſtir it twice in Twenty-four Hours; then add to it more Sugar, Spice, and Roſe-water. Strain out the Wine, put it into Bottles, and it will be fit to drink in a Fortnights time. If you make your Wine, when they are in ſeaſon, you may add Cowſlips, or Clove-Gilliflowers.

144. Strawberries.

ARE uſually eaten ſoak'd in Water or Wine, and ſtrew'd with Sugar; but they may be iced and preſerved as well dry as liquid.

145. To make a Compoſte of Strawberries.

CAUSE ſome Sugar to be brought to its pearled Quality, and if your Strawberries are very ripe, boil your Sugar to a little higher Degree; then put in your Strawberries, give them a covered boiling, and they are finiſhed.

146. To make Strawberry-Water.

PICK and bruiſe your Strawberries, mingle their Juice with Water and Sugar, according to Diſcretion; then clarify and ſtrain them, ſqueezing out the groſs Subſtance ſtrongly, to give the Water a red Colour. Then paſs it through a ſtraining Bag, or a Napkin folded three or four double.

147. To boil Sturgeon to eat hot.

TAKE a Rand of Sturgeon, waſh off the Blood, and lay it in a Marinade of Vinegar, Salt, Slices of Lemon, ſliced Ginger, two or three whole Cloves, and large Mace. Then ſet on ſome Water and Salt, when it boils, put in the Fiſh with a Pint of White-wine, a Pint of Wine-vinegar, and the Spices mentioned

ed before, but not the Lemon; when it is boil'd enough, diſh it on Sippets, and run it over with Butter beaten up with Juice of Orange or Lemon, ſlic'd Ginger, large Mace and Barberries, and garniſh the Diſh with the ſame.

148. To broil a Sturgeon.

BROIL your Sturgeon, either in a whole Rand, or cut into ſlices an Inch thick: Salt them, ſteep them in ſweet Oil and Wine-vinegar, broil them on a gentle Fire, and baſte them with the Oil and Vinegar that they were ſteeped in, with Sprigs of Roſemary, Thyme, and Parſley; when it is broil'd, ſerve it up with the Dripping it was baſted with, and ſome of the Branches of Roſemary: Or you may baſte it with Butter, and ſerve it up with Butter and Vinegar, beaten up with ſlices of Lemon, or Juice of Orange.

149. To farce and bake Sturgeon.

CUT a Rand of Sturgeon into Pieces about the Bigneſs of Walnuts, mince it with freſh Eel, Savoury-herbs, Penny-royal and green Onions; mix it with grated Bread, ſeaſon it with Salt, Pepper and Nutmeg; add Currans, Gooſeberries and Eggs; mix theſe all well together, and make them into Balls, and lay on them whole Mace, Yolks of hard Eggs, Barberries, Cheſnuts and Butter; fill your Pye with theſe, bake it; when it is done, liquor it with Butter and Verjuice of Grapes.

150. To fry Sturgeon.

TAKE a Rand of freſh Sturgeon, and cut it into ſlices about half an Inch thick, haſh it, and fry it brown in clarified Butter; when it is fry'd, it will look as if it was ribbed; then take up the Sturgeon, clean the Pan, and put in ſome Claret, Salt, an Anchovy and beaten Saffron; put in your Sturgeon, fry it again in theſe; and when half the Liquor is waſted, put in a piece of Butter, Nutmeg and Ginger grated, and Lemon minc'd: Rub the Diſh with a Clove of Garlick, diſh it, garniſh the Diſh with Lemon.

151. To dreſs Sturgeon in Haricot with Turnips.

BOIL your Sturgeon in Water, with Salt, Pepper, Cloves, Onions and Thyme; and you may pour in ſome Broth, and then you muſt fry your Sturgeon brown with Lard. Then you muſt clear it from the Fat, and put it into a Cullis that you have ready prepar'd, with Turnips and a little Gammon cut into ſlices, or chopt ſmall, it may be ſerv'd with Lemon-Juice, and ſet out with Marinade, or ſome other Garniture.

152. To dreſs Sturgeon a la Sante Menehout.

CUT your Sturgeon into thick ſlices, and ſtew them leiſurely in Milk, White-wine, a little melted Lard, with a Bay-leaf, and all well ſeaſoned with the uſual Seaſonings; then take them out, drudge them with grated Bread, and broil them on a Gridiron, and ſerve them up upon a Sauce of Anchovies, Capers, Chibbols, and Parſley ſhred apart, good Gravy, a Clove of Garlick, and a Drop of Oil.

153. To marinate Sturgeon.

LET your Sturgeon be freſh, cut it into Joles and Rands, waſh it well, wipe it dry, flour it and fry it in four Gallons of Rape-Oil clarified; when it is fry'd brown and criſp, put it into Trays, then pack your Sturgeon in them in the ſame manner that you do boil'd Sturgeon that is kept in Pickle: Then make a Marinade or Pickle with two Gallons of White-wine, and three Gallons of White-wine-vinegar, with half a dozen handfuls of Salt, three Ounces of ſlic'd Ginger, ſix Ounces of whole Pepper, and four Ounces of whole Mace; put the Sturgeon into your Casks or Veſſels, pour the Pickle upon them; and when you ſerve it, do it with ſome of its own Pickle, the Spices on it, and ſlices of Lemon.

154. To pickle Sturgeon.

DRAW your Sturgeon; if it be a Female, keep the Spawn to make Caveer; ſplit it down the Back, cut the Joles to the Body-ward, cut your firſt and ſecond Rand very fair, cutting the Tail-piece leaſt; bind

the Pieces cloſe with Tape or Flag, ſeaſon them very well with Salt; boil them for an Hour and half, ſcumming off the Oil all the time; and keep ſupplying the Liquor with hot, as it boils away; or elſe the Sturgeon will be ruſty.

155. To make a Ragoo of Sturgeon.

CUT your Sturgeon in pieces, lard them, drudge them with Flour, fry them brown with Lard: Then put them into a Stew-pan with good Gravy, Muſhrooms, Truffles, Veal Sweet-breads, ſweet Herbs, and ſlices of Lemon, and let them ſtew, then thicken with a Cullis. Clear off all the Fat, put in a little Verjuice, and ſerve it up hot.

156. To roaſt a Sturgeon.

TAKE a Jole or Rand of freſh Sturgeon, wipe it dry, and cut it in Pieces as big as a Gooſe-egg, ſeaſon them with Salt, Pepper, and Nutmeg, and ſtick two or three Cloves in each Piece of Sturgeon, and draw them with Roſemary; then ſpit them thorough the Skin, putting Bay-leaves or Sage-leaves between every Piece of Sturgeon, baſte them with Butter; and when they are roaſted enough, ſerve them with a Sauce made with their Dripping, beaten Butter, Nutmeg grated, and the Juice of Orange or Vinegar.

157. To ſouce Sturgeon.

DRAW the Sturgeon, and divide it down the Back in equal Sides and Rands, put it into a Tub with Water and Salt, waſh and cleanſe it well, bind it up with Tape or Flag, and boil it in Water, Vinegar, and Salt, but take care not to boil it too tender; take it up, lay it to cool, then pack it up cloſe with the Liquor it was boiled in.

158. To make Welſh Sturgeon.

SEASON a Leg of Beef with Salt, white Pepper, beaten Mace, ſweet Marjoram, Winter-ſavoury, Thyme, Penny-royal and Parſley ſhred ſmall, ſome Lemon-peel, and a ſmall Onion; bone a Neats Foot, and cut it into Dice, or Diamond wiſe, and lay it ſo together in the Pan; put to it as much Water as will juſt cover

it, ſet it into the Oven, and bake it 'till it is tender; make a Dinner of it, then pick it all out of the Liquor clean from the Bones. and when it is cold ſhred it very ſmall with Beef-ſuet; then pound it in a ſtone Mortar, and ſqueeze it into a Veniſon Pot, and put to it the Fat that came off when it was firſt bak'd, and ſet it into a cool Oven for an Hour.

159. To make Potage with Succory.

BOIL a young Turkey, Capon, Pullet, or other Fowl, after the uſual Manner, with good Broth, Salt, Spice, and a Faggot of ſweet Herbs; ſcald your Succory with Water, then boil it in your Broth with the reſt; dreſs your Potage, and lay it a ſoaking, garniſh it with Succory, and ſerve it up with natural Broth, Mutton Gravy and Muſhrooms.

160. To make a Ragoo of Succory.

SCALD your Succory, cut it, put Lard into a ſtew Pan, make it ſomewhat brown with Flour, and good Gravy, and let all be well ſeaſon'd with Salt, Pepper, Spices, and a Faggot of ſweet Herbs, with a little Vinegar; then put in your Succory, let it boil, but not ſo as to turn black, but that it may have a ſomewhat ſtrong Savour, and take it up.

161. Of the boiling of Sugar.

PEOPLE, for the moſt part, think Sugar is boil'd enough; when the Drops that are put upon a Plate grow thick, as it were a Jelly, and do not run; but tho' this Way of boiling may be ſufficient for certain Jellies of Fruit and Compoſts, yet it is not enough in the whole Art of Confectioning. There are therefore neceſſary to be known ſix Ways of boiling Sugar, that is, 'till it becomes *ſmooth*, *pearled*, *blown*, *feathered*, *crack'd* and *caramel*; and beſides theſe, again are divided into the leſſer and the greater ſmooth, the leſſer and the greater pearl'd, feather'd a little, and a great deal, and ſo of the reſt.

162. To boil Sugar to a Caramel.

IF Sugar brought to the Quality commonly called *crack'd*, were put between the Teeth, it would

ſtick

ſtick to them as if it were Glue or Pitch; but when it is boild to its utmoſt *caramel* Height it will break and crack without ſticking at all, therefore you muſt obſerve very diligently every Moment; when it has attain'd to this laſt Degree of boiling, putting the foregoing Directions into Practice to know when it is crack'd, and afterwards biting the Sugar ſo ordered with your Teeth, to try whether it will ſtick to them or no; when you perceive that it does not ſtick to the Teeth, but on the contrary *cracks* and breaks clever, take it off the Fire immediately, or elſe it will be burnt, and fit for no Uſe at all.

But in Reſpect to the other well-condition'd Boilings, if after you have preſerv'd any ſweet Meats, ſome Sugar be left that is *crack'd*, or greatly *feathered*, and is of no further Uſe in that Condition, you need only put to it as much Water as will boil it over again, and then you may bring it to what Degree or Quality you pleaſe, and mix it with any other ſort of Sugar or Syrup.

The *pearl'd* boiling of Sugar is generally uſed for all ſorts of Comfits that are to be kept for a conſiderable time.

The *caramel* boiling of Sugar is proper for Barley Sugar, and for a certain ſmall Sugar Work called by that Name, which is deſcribed in its proper Place.

163. The ſmooth boiling of Sugar.

You muſt firſt clarify your Sugar, and then ſet it on the Fire again, to boil it to its *ſmooth* Quality, and you may know when it is come to that, by dipping the Tip of your Fore-finger into it, and applying it to your Thumb, and then opening them a little, for a ſmall Thread or String will ſtick to both, which will immediately break, and remain in a Drop upon the Finger; when this String is ſcarcely to be perceiv'd, the Sugar has only boil'd 'till it is a little *ſmooth*; but when it extends it ſelf further before it breaks, then the Sugar is very *ſmooth*.

164 To boil Sugar to its blown Quality.

WHEN the Sugar at its *pearled* Quality has boil'd a few more Walms, ſhake the Skimmer a little with your Hand, beat in the Side of the Pan, and blow through the Holes of it, and if certain Sparks, as it were, or ſmall Bubbles, fly out, the Sugar is come to the Degree or Quality called *blown*.

165. To clarify Sugar.

PROVIDE an earthen Pan of a ſize proportionable to the Quantity of Sugar you would clarify, put in it a little Water, and break into it an Egg, or more, according to the Quantity of Sugar, put in Shell and all; then whip up the Egg with a Whisk or Birchen Rods, and pour it upon your Sugar that is to be clarified; then ſet it over the Fire, and keep it continually ſtirring; when it boils ſcum it well; and as the Sugar runs from time to time, put in a little cold Water to hinder it from running over, and alſo to make the Scum riſe the better; and add alſo the Froth of the White of an Egg whipt apart: When you have ſcumm'd the Sugar thoroughly, ſo that there only remains a ſmall whitiſh Froth, not black and foul as before; and that the Sugar being laid upon the Skimmer or Spatula, appears very clear, take it off the Fire, and ſtrain it through a Straining-bag, and your Sugar will be compleatly clarified.

166. Another Way.

FIRST diſſolve your Sugar in Water, put into it the White of a whipt Egg, ſet it on the Fire, and when it ſwells up, and is ready to run over, pour in a little cold Water to check it; but when it riſes a ſecond time, take it off the Fire, and ſet it by for about a quarter of an Hour, and the Sugar will ſink, leaving a black Scum on the top; take this off gently with the Skimmer, and it will be ſufficiently clarified, tho' not quite ſo clear nor white as that clarified the former Way.

167. To boil Sugar to its crack'd Quality.

To know when the Sugar has attain'd to this Degree, you muſt provide a Pot or Pan with ſome cold Water: Dip the tip of your Finger into it, then dip it quick into the boiling Sugar, and then immediately into the cold Water; and keeping your Finger in the Water, rub off the Sugar with the other two Fingers; and if it breaks afterwards, making a kind of crackling Noiſe, it has attain'd the *crack'd* Quality.

168. To boil Sugar to its feather'd Quality.

When after ſome other Boilings, you blow through the Skimmer, or ſhake the Spatula with a back ſtroke 'till thicker and larger Bubbles riſe up on high, then the Sugar has attain'd its *feather'd* Quality; and when, after ſeveral Trials, you perceive the Bubbles thicker, and in greater Quantity, ſo that ſeveral of them ſtick together, and form, as it were a flying Flake, then the Sugar is greatly *feather'd*.

169. To boil Sugar to its pearl'd Quality.

Having boil'd your Sugar to its *ſmooth'd* Quality, continue the boiling a little longer, and then try a Drop of it between your Finger and Thumb, as before, and if the String continues ſticking to both, the Sugar is arriv'd at its *pearl'd* Quality; the greater *pearl'd* boiling is when the String remains, tho' the Finger and Thumb be quite ſtretch'd as far as you can extend them aſunder; this Degree of boiling may alſo be known by a ſort of round Pearls that riſe on the Top of the Sugar.

170. Thin Sugar.

That is call'd thin Sugar, when in preſerving ſome ſorts of Fruit, one ladleful of Water is put to two of clarified Sugar, or two to four, or three to ſix, and ſo on in Proportion to the Quantity of Fruit that is to be ſoak'd it; and then the Sugar and Water muſt be heated together, ſomething more than lukewarm.

171. To make Sugar Cakes.

TAKE two Pound of fine Sugar beaten and ſearced with half a Pound of the fineſt Flour, put to it two Pounds of Butter well waſh'd in Roſe-water, work them well together; then beat the Yolks of eight Eggs in Roſe-water, in which Cinnamon and Nutmegs have been in ſteep for three Days before; add as much Cream as will ſuffice to make it knead into a ſtiff Paſte; roll it into thin Cakes, prick them, and lay them on Tin Plates and bake them.

172. Another Way.

TAKE two Pound of double refin'd Sugar, finely powdered, two Pound of fine Flour, two Pound of Butter; of Nutmegs, Cloves, and Mace finely powdered, an Ounce all together. Mix this with as much thick Cream as will make it knead into a Paſte. Roll it out into thin Cakes, prick them, lay them on Tin-plates and bake them.

173. To make Sugar Candy.

BOIL a Quantity of Sugar till it comes to the *blown* Quality; then put it into an earthen Pot, in which ſmall ſticks are laid a-croſs; ſet the Pot into a Stove, and the Sugar will coagulate about the Sticks.

Some Confectioners pour the Sugar upon thoſe little Sticks, laid upright, croſs-wiſe, or ſide-wiſe, and let it ſtand fourteen or fifteen Days in the Stove, and afterwards pour in hot Water at ſeveral times, and leave them again for a Day, and break the Pot the next Morning, and ſo find the Sugar-candy round about the Sticks.

Some after having taken away the firſt Cruſt, ſet the reſt again into the Stove till another is formed, and ſo proceed till the whole Work is compleated.

174. To make a Sugar Omelet.

WHIP up Eggs according to the ſize of your Omelet, put to them Salt and Cream, and ſome Lemon-peel ſhred fine; then beat them all well together, and make your Omelet; Sugar it well, and turn it on the other Side in your Frying-pan, before you diſh it. When it

it is fry'd on both Sides, lay it in the Diſh, ſtrew Sugar and candy'd Lemon-peel minced fine over it, and ice it with a red hot Iron.

175. To make Sugar Paſte for Tarts, or Cheeſe-Cakes.

To three Pound of Flour, put two Pound of Butter, ſix Yolks and two Whites of Eggs, and three Quarters of a Pound of Sugar.

176. To make Sugar of Roſes.

TAKE red Roſes, that are the deepeſt coloured, when you have pickt them, cut off the white Bottoms, and dry the Leaves in an Oven; then pound them in a Mortar, and ſift them; then put a Pound of Sugar finely powdered and ſifted, with juſt as much fair Water as will wet it: Then ſet it over a Chaffing-diſh of Coals, and let it boil till it comes to be Sugar again: Then put to it as much Powder of Roſes as will make it of a very red Colour, ſtir them well together, and when the Sugar is thoroughly cold take it off, and put it up in Boxes for Uſe.

177. To make Sultanes.

MIX the Yolks and Whites of eight Eggs, with as much powdered Sugar as they weigh, and half the weight of the Eggs of fine Flour, with a Grain of Muſk pounded in a little other Sugar. Then dreſs the Sultanes on Paper with a Spoon; ſtrew them on the top, and bake them in a portable Oven with Fire at top and bottom. When they are brought to a good Colour, take off the Paper, and roll them up in Form of Wafers, and dreſs them upright in Plates, or *China* Diſhes.

179. To collar a Swan.

BONE the Swan, part the two Sides, and ſoak it twelve Hours in White-wine, Salt, Pepper, Cloves, and Mace; then take it up and take Pepper and Sage minc'd, and dipping them into the Yolks of Eggs, lay them on the two Sides of the Swan; then roll them up into Collars, and boil them in ſtrong Broth and a little White-wine, whole Pepper and large Mace; When

When you ſerve them up cut them in halves, and garniſh the Diſh with *Weſtphalia* Ham minc'd: Boil the Head to ſet upon the Collars in the middle of the Diſh.

179. To make a Swan Pye.

PLUCK the Swan, flay off the Skin, bone it, parboil it, and ſeaſon it with Salt and Pepper, lard it with Slips of Bacon, and put it into a deep Cruſt with a good Quantity of Butter, let it be very well ſoak'd in the Oven, and when it is bak'd, pour melted Butter in with a Funnel.

180. To dreſs ſweet Breads a la Dauphine.

TAKE large Veal-ſweet-breads, blanch them in hot Water, put them into cold; then ſlit them in two Side-ways, make Holes in them, and farce them with the following Forc'd-meat; take a Pound of Leg of Veal, and half a Pound of fat Bacon, and half a Pound of Suet; boil them over the Fire for half an Hour; then put them a little into cold Water, that the Bacon may not oil in mincing. Then mince each by it ſelf, as fine as Paſte; mix all together, pound them in a Stone-mortar, and put to them the Crum of a *French* Roll ſoaked in Milk or Broth, four raw Eggs, Salt and Pepper at Diſcretion; a little minced Onion, a little Nutmeg, and a little Parſley ſhred fine. Pound all theſe together to a Paſte; then farce your ſweet-breads. Then lay ſlices of Bacon and Veal all over the bottom of a Stew-pan, ſeaſoned with Salt, Pepper, Spices, a little minc'd Parſley, ſome whole Cives, an Onion ſlic'd, and ſweet Herbs; then lay in your ſweet Herbs, and ſtrew the ſame ſeaſoning over them, that you did under them, and cover them with Slices of Veal and Slices of Bacon; cover the ſtew Pan, and ſet them a ſtewing *a la braiſe*, i.e. with Fire over and under them. While they are ſtewing taking ten or twelve large Cocks-combs, cleanſe them well, ſlit them, farce them with ſome of the ſame Forc'd-meat, and put them into a Sauce-pan with a little melted Bacon, ſmall Muſhrooms, Truffles ſliced,

ſliced, ſeaſon'd with Salt, Pepper, and a Faggot of ſweet Herbs; toſs them up, put to them ſome Gravy, and ſtew them gently. When they are ſtew'd enough, take them up, drain them, diſh them handſomely, garniſh them with the Cocks-combs in a Ring, pour on them the reſt of the Ragoo, and ſerve them up to Table hot for a firſt Courſe.

181. To fry Veal-ſweet-breads.

BLANCH your ſweet Breads, and cut each of them into three or four Pieces; lay them for two Hours in a Marinade made with the Juice of Lemon, Salt, Pepper, a few whole Cloves, a Bay-Leaf, ſome whole Cives and an Onion ſliced. In the mean time, make the following Batter. Put a Handful of Flour, and a little Salt into a Pan, with fair Water and an Egg, beat it into a Batter; then add to it the bigneſs of a Walnut of Butter melted. Then take your ſweet Breads out of the Marinade, dry them with a Cloth, dip them in the Batter, and fry them in Hog's Lard; when they are fry'd brown, drain them; fry ſome Parſley, lay a Napkin in a Diſh, place your ſweet Breads on the Napkin with ſome fry'd Parſley in the middle, and ſerve them on Plates or little Diſhes.

182. Sweet-bread Paſties.

PARBOIL your ſweet Breads, chop them very fine, add to them ſome Marrow, or the Fat of a Loin of Veal ſhred very fine, with the Yolks of Eggs, grated Bread, Roſe-water, Cream, Nutmeg and Sugar. Then having made a Puff-paſte of Butter roll'd in Flour, with the Yolks of a couple of Eggs, cold Water, Roſe-water, and a little Sugar, roll it out into the Form of ſmall Paſties about a Hands breadth; then fill them with your Meat, and either bake, or fry them brown.

183. To roaſt Veal-ſweet-breads.

LARD the ſweet Breads with ſmall Lardons of Bacon, put them upon a Skewer and faſten them to a Spit, lay them down to the Fire, and roaſt them brown; then put ſome Eſſence of Ham, or good Gravy

vy into a Diſh; lay in the Sweet-breads, and ſerve them up.

184. To make a Syllabub.

PUT a Pint of Sack or White-wine, and a Pint of the Juice of Rasberries into a Pot, with Sugar, the Juice of a Lemon, a Nutmeg quartered, and a ſprig of Roſemary, and ſome Lemon-peel; cover the Pot, and let them ſtand all Night: The next Morning, take out the Lemon, Roſemary, and Nutmeg, and having mixed a Pint and half of Cream, with as much new Milk, ſquirt them into the Pot with a wooden Cow made for that purpoſe, which you may buy at the Turners.

185. Another Way.

TAKE a Quart of Cream, half a Pint of Canary, the Whites of Eggs, and half a Pound of fine Sugar, and beat it with a Whisk, till it froths well, ſcum off the Froth, and put it into Syllabub Glaſſes.

186. To make a Whipt-ſyllabub.

PUT a Pint of White-wine, and a Pint of Mulberry, or black Cherry Juice, into a wooden Bowl; add alſo a Pint of Cream, ſweeten it with Sugar, and put in a large perfumed Comfit; put a Branch or two of Roſemary ſtript from the Leaves, among ſome Willow-twigs peeled, and wind a Lemon-peel about your Willow-twigs, *&c.* then ſtir your Syllabub well together, and whip it up till it froths, take off the Froth with a Spoon and put it into your Glaſſes, and ſqueeze ſome Spirit of Lemon-peel between every Layer of Froth, and let it it ſtand till the next Day before you eat it.

187. Another Way.

BOIL a Quart of Cream, let it ſtand till it is cold; pare a Lemon thin, and ſteep the Peel in a Pint of White-wine for two Hours; ſqueeze in the Juice of a Lemon, and put in a good Quantity of Sugar; put theſe into your Cream, and whisk it all one way, till it is pretty thick. Fill your Glaſſes with it, and eat it not till the next Day; you may if you pleaſe,

pleaſe, put in a Grain of Ambergreeſe. This will keep three or four Days.

188. A Worceſterſhire Syllabub.

FILL your Syllabub-Pot with Cyder, put in a good Quantity of Sugar, and a little Nutmeg; ſtir theſe well together; then put in as much thick Cream by two or three Spoonfuls at a time, as if you were milking it; then ſtir it round very gently, and let it ſtand two Hours, then eat it.

If it be in the Field, only milk the Cow into the Cyder, *&c.* and ſo drink it.

1. To make Taffaty-Cream.

BEAT the Whites of eight Eggs up to a froth with Roſe-water, skim off the Froth, and put it into a Quart of Cream, and ſet it on the Fire to boil, but keep it continually ſtirring; then having beaten the Yolks of eight Eggs very well, ſlip them into the Cream, and ſtir it a little; then take it off the Fire, and ſtir it ſtill, ſweeten it with Sugar, pour it out, and ſet it by to cool.

2. To make Taffaty-tarts.

MIX a quarter of a Peck of fine Flour, with a quarter of a Pint of Yeaſt, and as much hot Liquor as will make it into a ſtiff Paſte, with two Pound of Butter, the Yolks of twelve Eggs, and half a Pound of fine Sugar; make it up into ſmall Balls, and then roll it out into thin Plates; waſh round their Brims with Milk: Boil Pippins ſoft, peel them and ſcrape the Pulp from the Cores, mingle the Pulp with fine Sugar, a little Marmalade of Quinces, the ſcrapings of candied Orange-peel, and Roſe-water. Make up your Tarts, dry them in a warm Place, bake them, ſcrape Sugar, and ſprinkle Eſſence of Violets or Roſes over them, and ſerve them up.

3. Another Way.

ROLL Puff-paſte, or Paſte made with Butter, Sugar, and Roſe-water, thin; then lay in ſlices of Pippins, and candy'd Orange-peel in long ſlices; and then fine Sugar; then Pippins; and ſo on till you have fill'd them, cloſe them up, waſh them with melted Butter and Roſe-water; ſtrew them with Sugar, and ſo bake them.

4. To make a Tanſey

TAKE half a Pint of the Juice of Tanſey, a Pint of the Juice of Spinage, a Quart of Milk, three quarters of a Pound of *Naples* Biskets, and half a Pound of fine Sugar; put theſe to the Yolks of ſixteen, and the Whites of ten Eggs well beaten and ſtrained, grate in a Nutmeg, and put in a ſlice of ſweet Butter; put all theſe into a Stew-pan over a ſlow Fire, ſtirring it continually, till it is very thick; then ſet it by till it is pretty cool; butter a Diſh well, put the Tanſey into the Diſh and bake it; when it comes out of the Oven, turn it out upon a Pye-plate. Garniſh it with ſweet Meats and Oranges, and ſerve it up.

5. Another Way.

WASH your Spinage, dry it well, ſtamp it, ſtrain it; take a Pint of the Juice, a Quart of Cream, and a Quart of Milk; beat up the Yolks of thirty, and the Whites of fourteen Eggs with a little Salt; ſtrain theſe into your Cream and Juice; add a Pint of grated Bisket, a Nutmeg grated, ſweeten it with Sugar to your Palate, ſet it over the Fire to thicken; when it is as thick as a Haſty-pudding, butter a Diſh, put it in, ſet it in a gentle Oven, it will be done in half an Hour.

6. To make a Tanſey for Lent.

POUND Tanſey, or other ſorts of Herbs in a Mortar with Almonds, and the Spawn of a Pike or Carp; then ſtrain the whole with the Crum of a fine Manchet, Roſe-water and Sugar, and fry them in freſh Butter.

7. To make a Tanſey without frying.

BUTTER a Skillet, ſet it over the Fire with a Pint of Cream, a quarter of a Pint of Juice of Spinage, half as much Juice of Tanſey, the Yolks of ten, and the Whites of five Eggs; a little Salt, grated Nutmeg, and Sugar to your Palate; let it ſtand over a gentle Fire, till it be a little thicker than butter'd Eggs: Then lay it in a warm Diſh, ſet it over a Chaffing-diſh of Coals, let it ſtand and harden a while, ſqueeze in the Juice of a Lemon; add Butter and fine Sugar, and ſerve it up.

8. To pickle Tarragon.

STRIP the Tarragon from the Stalks, put it into a Pot with White-wine and Vinegar, in equal Quantities; ſtop it up cloſe and keep it for uſe.

9. To make Tarts de Moy.

MAKE Puff-paſte, lay it round a Diſh; then lay in a Layer of Biſket, and a Layer of Marrow and Butter; then a Layer of all ſorts of wet Sweet-meats, and repeat this till the Diſh is full. Then pour in boil'd Cream, thickened with Eggs, and a ſpoonful of Orange-flower-water, ſweeten it with Sugar, ſet it in the Oven, it will be bak'd in half an Hour.

10. To make a Sweet-ſour-tart.

BOIL a quarter of a Pound of Sugar in a Glaſs of Verjuice, or Lemon Juice, and when it is waſted half, put to it ſome Cream, with the Yolks of half a dozen Eggs, Orange-flowers, Lemon-peel candy'd grated; a little beaten Cinnamon, and a little Butter. Put theſe into a Tart made of fine Paſte, and bake it without a Lid.

11. To make a Spring-tart.

GATHER ſuch Buds, in the Spring of the Year, that are not bitter; alſo the Leaves of Primroſes, Violets, and Strawberries; take alſo a little young Spinage, boil them, drain them in a Colander; then chop them very ſmall, and boil them over again in Cream; add to them *Naples* Biſket grated, and ſo many Yolks and Whites of Eggs as will make the

Cream very thick; colour all green with the Juice of Spinage; ſeaſon with Salt, Nutmeg, Cinnamon, and Sugar, and bake it in Puff-paſte, or otherways.

There are many other ſorts of Tarts, which you will find under their proper Articles.

12. To boil Teal.

LET your Teal be large. When they are drawn, and truſs'd, ſtuff them with the following Farce; take large Oiſters, Sage, Winter-ſavoury, Thyme, and Parſley ſtripp'd and minc'd ſmall, make them up into a Ball with Butter and Pepper, ſtiffened with Flour, put this Ball into the Belly of the Teal; and tye up the Neck and Vent cloſe; make your Water boil, put in the Fowl; when they are boil'd tender, diſh them on Sippets, with Gravy, Anchovy-ſauce, and the Herbs; laying the Oiſters with ſome Lemon-peel and Parſley about the Diſh for Garniſh.

13. To make Sauce for Teals.

SEASON Veal-gravy with Salt, and Pepper, and ſqueeze in the Juice of a couple of Oranges. This Sauce may be uſed with all ſorts of wild Fowl.

14. To bake Tenches.

LET your Tenches be farced, as is directed in the Receipt for *Farced Tenches*. Then rub a Paſty-pan, or Silver-diſh with Butter; then lay on a Layer of Salt, Pepper, Spices, Onion ſliced, and ſweet Herbs; a little Parſley minced, and ſome whole Cives; then lay in your Tenches; lay over them the ſame ſeaſoning you did under them; ſprinkle melted Butter over them; drudge them with grated Bread, ſet them in an Oven. When they are bak'd, ſerve them up with Ragoos of all ſorts of Legumes, which muſt be put under them; or with Anchovy-ſauce, or with a Cullis of Cray-fiſh.

15. To bake a Tench with a Pudding in his Belly.

SCALD your Tench, ſcour it well, waſh it clean, and dry it with a Cloth. Then make a ſtiff Pudding with Cream, grated white Bread, the Yolks of three Eggs, ſweet Herbs ſhred ſmall, and Currans parboil'd; ſeaſon'd

ſeaſon'd with Pepper and Nutmeg. With this Pudding ſtuff the Belly of the Tench. Seaſon the Tench on the outſide with Salt, Pepper, and Nutmeg; lay Butter in your Coffin, cloſe it up, bake it; when it comes out of the Oven, cut it open, and ſtrew in ſome preſerved Orange minced; then boil Butter, Vinegar, Nutmeg, Sugar, and the Yolk of an Egg, over a Chaffing-diſh of Coals, ſtirring it continually, that it may not curdle, and pour theſe into your Pye, ſhake theſe well together, and ſerve it up.

16. To farce Tenches.

SLIME your Tenches, ſlit the Skin along their Backs, and with the Point of your Kniſe raiſe it up from the Bone; then cut the Skin croſs-ways at the Head and Tail, then ſtrip it off, and take out the Bone. Then take another Tench or a Carp, and mince the Fleſh of it ſmall with Muſhrooms, Cives, and Parſley; ſeaſon them with Salt, Pepper, Spices, and Savoury-herbs, minc'd ſmall, mingle theſe all well together, then pound them in a Mortar, with Crum of Bread, as much as two Eggs, ſoak'd in Cream, the raw Yolks of three or four Eggs, and a Piece of Butter; when theſe have been well pounded, ſtuff the Tenches with this Farce, and ſerve them up. Put clarified Butter into a Pan, ſet it over a Fire, and when it is hot, put in your Tenches one by one, and fry them brown, then take them up; in the mean time ſet on a Sauce-pan with a piece of Butter, brown it with a little Flour, keep it continually ſtirring; then put in a little White-wine boiling hot, and a little Fiſh-broth to moiſten it; put in your Tenches alſo, and Salt, Pepper, an Onion ſtuck with Cloves, and a Faggot of ſweet Herbs; and let them all ſimmer over a gentle Fire. When they are ſimmer'd enough, diſh them, pour on them a Ragoo of Milts, and ſerve them up to Table hot.

Or you may ſerve them with a Ragoo of Oiſters, or of Cray-fiſh; theſe farced Tenches may be broil'd, having firſt rubb'd them over with melted Butter and

Salt; and when they are broil'd brown, ſerve them up with a Ragoo of Muſhrooms or Truffles.

17. **To make a Fricaſſy of Tenches with white Sauce.**

CLEANSE your Tenches from the Slime as directed before, cut off their Heads, ſlit them down the Back, and cut each Side into three Pieces. Then ſet on a Sauce-pan with Butter; when it is melted, put in your Tench, and a few Muſhrooms; you may alſo add Truffles and Artichoke-bottoms, ſeaſon with Salt, Pepper, an Onion ſtuck with Cloves, and a Faggot of ſweet Herbs. Toſs theſe up together, then add a little ſcalding hot Water, and a little Flour. Then take a Pint of White-wine, heat it boiling hot, put it into your Fricaſſy: When a pretty deal of it is waſted away, beat up the Yolks of three or four Eggs with a little Verjuice or boil'd White-wine, and put it to your Fricaſſy to thicken it, as you do one of Pullets; ſcrape in a little Nutmeg, and put in a little minc'd Parſley, and ſerve it.

18. **To make a Fricaſſy of Tenches with brown Sauce.**

WHEN you have prepar'd your Tenches as directed in the laſt Receipt; ſet a Sauce-pan on the Fire with ſome Butter, and brown it; then put in your Tench with Muſhrooms, Truffles, Artichoke-bottoms, ſeaſon'd with Salt, Pepper, an Onion ſtuck with Cloves, and a Faggot of ſweet Herbs: Toſs them up together, and put in a little Fiſh-broth or Juice of Onion to moiſten them: Then boil a Pint of White-wine, and put to your Fricaſſy; when it is enough, thicken it with a brown Cullis, and ſerve it up.

19. **To fry Tench.**

SLIT your Tenches down the Back, drudge them with Flour and Salt; or you may cut them in Pieces, and fry them with Muſhrooms, Truffles, Artichoke-bottoms, and ſweet Herbs. Afterwards you muſt make a thickening Liquor as for Pullets; adding an Anchovy minc'd very ſmall, and Lemon-Juice, whilſt the Diſh is garniſhing with Pickles.

20. Another

20. Another Way.

LET your Water boil, then put in your Fiſh, and ſtir them about in it; take them out, rub off the Slime, dry them well in a Cloth, ſlit them down the Back, drudge them with Flour and Salt, fry them brown, and ſerve them up dry with fry'd Parſley.

21. To make a Tench Pye.

MAKE your Cruſt, take half a dozen Tenches, lay in your Cruſt a Layer of Butter, then ſcatter in Nutmeg, Cinnamon, and Mace; then lay in your Tenches, lay over them Butter, and more Spices, and a few blue Currans; pour in a quarter of a Pint of Claret, and let them be well bak'd; when it comes out of the Oven, put in melted Butter, and duſt it over with fine Sugar, and ſerve it up.

22. To roaſt a Tench.

CLEANSE it well from the Slime, make a little Hole as near the Gills as you can, take out the Guts, and cleanſe the Throat, ſtuff the Belly of the Fiſh with ſweet Herbs; then tye the Fiſh to the Spit with two or three Splinters, and roaſt it. Mix Butter with Vinegar or Verjuice, and Salt, and baſte it often.

23. To ſouce Tench.

DRAW your Tench at the Gills, and cut them off, that will make them boil the whiter: Seaſon the Water with Vinegar, Salt, Bay-leaves, Faggots of ſweet Herbs, whole Cloves and Mace, wipe your Tench clean, but do not ſcale them; and when this Liquor boils, put them in: When they are boil'd, wath off the looſe Scales, and ſtrain the Liquor thro' a Jelly-bag, and put ſome Iſing-glaſs into it that has been wath'd and ſteep'd, and boil it; lay your Fiſh into the Diſh, ſtrain the Liquor through the Bag into the Diſh, let it ſtand 'till it is cold, and ſerve it.

This Jelly will ſerve to jelly Lobſters, Prawns, or Cray-fiſh; hanging them in ſome Glaſs by a Thread at their full Length, and filling the Glaſs with the Jelly while it is warm; and turning it out of the Glaſs when it is cold.

24. To ſtew Tench.

CUT your Tench, and fry them in browned Butter; then ſtew them in the ſame Butter, with White-wine, Verjuice, Salt, Pepper, Nutmeg, a Bunch of ſweet Herbs, a Bay-leaf or two, and a little Flour. When the Fiſh is ſtew'd enough, put in Capers, Oiſters, the Juice of Muſhrooms and Lemon; and garniſh with fry'd Bread.

25. To make a Terrine.

THIS Meſs takes its Name of a Diſh us'd at Court call'd a Terrine; which is made of Silver round and upright, holding about ſix Quarts, with two Handles like thoſe of a ſmall Ciſtern.

Take a ſmall Quantity of all the Ingredients mentioned in the Olio, Letter O, No. 30, and ſtew them down after the ſame manner; then place them in your Terrine-diſh, or other Diſh you intend to ſerve it in. Let it ſtew for an Hour; and whereas in your Olio, you put your ſoak'd Bread under, it muſt be ſoak'd in ſome of the ſame Broth and Lard a top of the Terrine; but you muſt be ſure to take off the Fat before you put your Bread in, and thicken your Broth a little with green Peas, ſtrain'd with a little good Broth, or you may thicken it with a Cullis. You may put a larded Sweet-bread in the middle under your Cruſts, and turn up the Breaſt of your Fowl before you put in your Bread; fill not your Terrine-diſh up to the top, becauſe your Cullis ought to ſwim as high as your Bread. Neither muſt the Butcher's Meat for the Terrine be cut ſo large as for your Olio, nor muſt you put in ſo many Herbs and Roots. If you have no Terrine-diſh, you may diſh it in a deep Diſh with a Rim round it to keep the Liquor in, and let not your Meat be higher than your Rim, becauſe that will make it look too like an Olio. It may be bak'd in an Oven half an Hour before you uſe it, 'till your Bread and Cullis comes to a Cruſt at top, which is the old way; or you may follow

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the new Method, which is only to pour the Cullis hot over the top of it, when it is ſerv'd up.

26. Or thus.

TAKE half a dozen Quails, four Pigeons, two Chickens, and a Breaſt of Mutton, cut in pieces, and bake them or ſtew them in an earthen Pan call'd *Terrine* in *French*, with Bards of Bacon, or young ſtreak'd Bacon cut in pieces, laid in the Bottom of the Pan to keep them from burning; ſet the Pan between two Fires to ſtew *a la braiſe*. When it is done, drain off all the Fat, and put in good Veal-gravy, and boil'd Lettuce, a little green Peas Soop, and green Peas or Aſparagus-tops; then ſtew all together for ſome time, clear off all the Fat, and ſerve it up to Table.

27. To make Thornback Soop.

PUT a good quantity of Butter into a Sauce-pan, the Cruſt of a *French* Roll, a couple of Onions ſlic'd, a dozen Corns of whole Pepper, half a dozen Cloves, a Handful of Parſley, a Sprig of Thyme, and let them fry for a quarter of an Hour or more, 'till your Bread is criſp; but take care you do not burn the Herbs. Having thus prepar'd your Stock or Cullis, and skinn'd your Thornback; take half a Pound of the beſt of the Fiſh from the Bones, cut it into Pieces, and put it into your Cullis in the Sauce-pan, with ſome other freſh Fiſh. Strain your Cullis to the thickneſs of a Cream; mince the lean part of the Fiſh you cut from the Bones, and put it into a ſmall Sauce-pan with a bit of Butter, Salt, and Pepper; and keep it ſtirring 'till the Rawneſs is taken off: Then take it up, and mince it again, and put it into the Sauce-pan again for the ſecond time; put a little Lemon to it; lay a *French* Roll in the middle of your Soop: Your Cullis being hot, and your Bread ſoak'd, ſqueeze in ſome Lemon: Garniſh with a Rim on the out-ſide, and ſerve it up.

28. To fry Thruſhes.

FRY them in Lard with a little Flour, a little White-wine, Salt, Pepper, Nutmeg, a Faggot of ſweet Herbs and Capers, and when you ſerve them up, ſqueeze in a Lemon-juice.

29. To make Thyme Water.

TAKE two Quarts of White-wine, one Quart of Canary, a good Quantity of Thyme, of *Calamus, Aromaticus* and *Galingal*, each two Ounces, of Mace, Ginger, and Grains of Paradice, of each four Drams; put all theſe in your Wine, let them lie in ſteep all Night, the next Morning, diſtil them in a common Alembick; this Water is to be drunk warm with Sugar.

30. To make fine Toaſts.

CUT a Penny-loaf into round ſlices, and dip them in Cream, then lay them in a Diſh, and beat an Egg or two in the Cream, with Sugar and Nutmeg grated; heat Butter in a Frying-pan, wet one ſide of your Toaſts, and lay the wet ſide downward in the Frying-pan; then pour the reſt of your Cream, *&c.* upon them, and fry them, ſerve them up with Butter, Sugar and Roſe-water.

31. To make Toaſts for Faſting Days.

SEASON the Fleſh of a Carp with Salt, and mince it with Biskets of bitter Almonds, Lemon-peel and Parſley, pound them in a Mortar, with the Yolks of Eggs, Crum of Bread ſoaked in Cream, and a little Sugar, ſpread it on Toaſts; butter the Bottom of a ſtew Pan, lay on your Toaſts, bake them in an Oven; when they are bak'd ſtrew over them Sugar, glaze them with a hot Iron, and ſerve them up.

32. To make Toaſts of Veal Kidneys.

TAKE the Fat and Kidney of a Loin of Veal roaſted, mince them well together with Lemon-peel, Parſley, and a little Sugar; when they are minc'd, pound them in a Mortar, and having made Toaſts, ſpread them with the pounded Materials; let your Toaſts be a long ſquare, four Inches in Length, and two in Breadth; butter the Bottom of a Tart-pan, ſpread the

the Toaſts over it, and ſet them in a gentle Oven; when they are enough, ſtrew Sugar over them, glaze them with a hot Iron, and ſerve them up.

33. To make French Toaſts.

CUT *French* Bread in pretty thick Toaſts, lay them on a Gridiron, and ſerve them up ſteep'd in any ſort of Wine, with Sugar and Juice of Orange.

34. To farce Calves Tongues.

CUT a Hole in the End, next to the Throat, and thruſt in your Finger the whole Length of them, but take Care not to break the Skin in any Part; then mince together the Fleſh of the Breaſts of Fowls, a bit of boil'd Ham, a little blanch'd Bacon, Muſhrooms, Cives and Parſley, a little Crum Bread ſoak'd in Cream, and ſome Beef-ſuet, the Yolks of two or three raw Eggs, and having ſeaſon'd all with Salt, Pepper and Nutmeg, pound them together in a Mortar; farce your Tongues with this Compoſition, and put them into a ſtew Pan, and ſtew them *a la Braiſe*; when they are about half ſtew'd, put in a Ladle of Beef Gravy, and let them ſtew till they are tender, and ſerve them up either with a haſh'd Sauce, as directed in the Receipt for a *Ragoo of Sheeps Tongues*, or with a Ragoo of Ham of Bacon, or of Veal ſweet Breads, or of Endive, or of Cucumbers; all which you will find under their proper Articles.

35. To fry Calves Tongues.

BOIL them, peel them, and cut them into thin Slices, then beat up the Yolks of Eggs, with Salt, Cinnamon, Nutmeg and Sugar, with a Handful of Currans; put the Tongues into the Pan by Spoonfuls, take care not to burn them in the frying; ſerve them upon Sippets with a Sauce made of ſweet Butter, Sack and Sugar, ſcrape over them ſome Sugar, and ſerve them up hot. The ſame Way fry Sheeps Tongues.

36. To dry Tongues.

LET them lie in Brine for two or three Days, then take them out, and ſalt them with refin'd Salt for

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two or three Days more; then hang them up near the Air of the Chimney, then lay them on a Board, and dry them in an Oven, after houſhold Bread has been drawn, then keep them for boiling.

37. To dreſs dry'd Hogs Tongues.

SCALD your Tongues only to get off the firſt Skin, but let not the Water be too hot, then wipe them dry, and when you have ſo done, cut off the Root; then, in order to ſalt your Tongues, take Juniper Berries, and dry them in an Oven, with Thyme, ſweet *Baſil*, and all ſorts of fine Herbs, (except Sage,) Parſley, Roſemary and Chibbol, a couple of Bay-Leaves, and a little Coriander-ſeeds, and dry them in an Oven; then pound them in a Mortar and ſift them, mix theſe with Salt and Salt Petre, pounded; then with theſe ſalt your Tongues one by one, and lay them orderly into the Pot or Veſſel you would keep them in; preſs them down cloſe, and lay a Stone upon them to keep them cloſe; let them lie in this for a Week, then take them out, drain them a little; and, having cut ſome Hogs Skirts according to the Length of the Tongues; wrap each Tongue in one of theſe Pieces of Skirt, and tie them up at both Ends, and by the Strings at one of the Ends, tie them two together, and hang them croſs a Pole on the Chimney, ſo as they may not touch one another, and let them be ſmoak'd well for two or three Weeks till they are throughly dry; when you eat them, boil them in Water with a little Red-wine, a few ſlices of Chibbol and Cloves, and ſerve them up either whole or in ſlices.

38. To roaſt Calves Tongues.

FIRST ſtew them *a la Braiſe*, then take them up and peel them, then lard them with ſmall Slips of Bacon, put them on Skewers, tie them on the Spit, and roaſt them till they are of a fine brown Colour; ſerve them up with Eſſence of Ham, of Bacon, or with a Poivrade.

39. To boil a Neats Tongue.

LET your Tongue be ſalted three or four Days boil it in fair Water, and ſerve it with Brewis, with boil'd Turnips and Onions, run it over with beaten Butter; ſerve it on carv'd Sippets, with Barberries, Goosberries or Grapes, and ſerve it with what Sauce you pleaſe.

40. To fricaſſy Neats Tongues.

WHEN you have boil'd your Tongues tender, cut them into thin ſlices, and fry them in freſh Butter; then pour out the Butter, and put in ſtrong Broth or Gravy, ſeaſon with Salt, Pepper, Nutmeg, Thyme, Savoury, ſweet Marjoram, and Parſley chopp'd ſmall; when theſe have ſtew'd together a while, diſſolve Yolks of Eggs in White-wine Vinegar, or Grape Verjuice, and put them in with whole Grapes or Barberries, thicken with grated Manchet, or Almond-paſte ſtrain'd, and ſometimes put Saffron to it.

After the ſame Manner you may fricaſſy any Udder, being tender boil'd.

41. To haſh Neats Tongues, or any other Tongues.

LET your Tongues be freſh, boil it tender, ſet it by to be cold, then cut it into thin ſlices, fry it in Butter, put to it ſtrong Broth, Salt, Nutmeg grated, the Yolks of Eggs, Saffron, Cloves and Mace, ſome Verjuice and Grapes; when the Tongue is done, diſh it on Sippets.

42. To make a Neats Tongue Pye.

LET your Neats Tongue be well boil'd, blanch'd and cut into ſlices, and alſo ſome Bacon cut in ſlices thinner than your Tongue; your Tongue being prepar'd, lay a Layer of Bacon between each Layer of Tongue; having ſeaſon'd them with two Nutmegs grated, and half an Ounce of Pepper, and three Anchovies, but no Salt; cloſe the Pye, and bake it, boil half a Pint of Claret with ſome Gravy, a Piece of Butter, the Yolks of three Eggs, and a Nutmeg grated, till it is pretty thick; when it comes out of the Oven pour it into the Pye through a Funnel.

43. To roaſt Neat's-tongue.

BOIL a Neat's Tongue tender, peel off the Skin, ſet it by till it is cold, cut a Hole in the Root-end of it; take out ſome of the Meat, mince it with Beef-ſuet, and Pippin, and the Yolks of hard Eggs; ſeaſon it with Salt, beaten Ginger, Thyme and Savoury ſhred ſmall; fill the Tongue with this Farce, and cover the End with a Piece of a Caul of Veal, or Mutton, lard the Tongue, roaſt it; make a Sauce for it with Butter, Juice of Oranges, and Nutmeg grated; garniſh with Barberries, and ſlices of Lemon, and ſerve it up.

44. To ſtew a Neat's-tongue whole.

TAKE a Neat's-tongue raw and freſh, ſet it a ſtewing in between two Diſhes, in ſtrong Broth and White-wine, with Salt, whole Pepper, whole Cloves and Mace; Turneps, Carots, or any other Roots cut and ſome Capers; ſet theſe over a gentle Fire, and let them ſtew gently for two or three Hours; then take up your Tongue, blanch it, put ſome Marrow to it, let it have a walm or two, and ſerve it on carv'd Sippets; garniſh with minced Lemon, Barberries, or Grapes, run it over with beaten Butter; garniſh the Diſh with ſearſed Manchet and ſerve it up hot.

45. To boil Sheeps-tongues with Oiſters.

BOIL half a dozen of Sheeps-tongues in Water and Salt, till they be tender; peel off the Skin, cut them into thin Slices, put them into a ſtew Pan with a Quart of Oiſters, a little red Wine, and ſome whole Spice; ſet them a ſtewing for ſome time; then put to them ſome Butter, and the Yolks of three Eggs well beatten; ſhake them well together, diſh them on Sippets; garniſh with raw Parſley, Barberries and Oiſters, and ſerve them up.

46. To make a Pye of Sheeps-tongues.

BOIL your Tongues tender, blanch them; then cut them into thin Slices, ſeaſon them with Pepper, Ginger, and Cinnamon; put them into a Pye with

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ſweet Butter, and ſweet Herbs, and while it is baking make a Liquor for it, with Butter, Vinegar, a Spoonful of Sack, the Yolk of an Egg, the Juice of a Lemon, Nutmeg and Sugar, ſimmer'd together over a Chaffing-diſh of Coals; when it comes out of the Oven, liquor it with this, and ſerve it up hot.

47. To make a Ragoo of Sheeps-tongues.

BLANCH the Tongues in boiling Water, being well waſh'd; then put them into cold Water. Cut Slices of a Buttock of Beef, about two Pounds; lay them over the Bottom of a Sauce-pan with Slices of Bacon, ſet the Pan over a Fire, cover it, and let them ſtew; when you perceive the Meat begins to ſtick to the Pan, put in a Handful of Flour, ſtir it all together for a while; then put in Broth and Water in equal Quantities, juſt as much as will cover the the Tongues; then lay your Tongues in a Stew-pan, pour the Ingredients above-mentioned upon them; ſeaſon with Salt, Pepper, Spices, Onions, Cives, Parſley and ſavoury Herbs; add Carots, Parſnips, and Lemon-peel; let all theſe ſtew together; then take up the Tongues, peel them, ſlit them in two, dip them in ſome of the Fat in which they were ſtew'd, drudge them with grated Bread, broil them, and ſerve them up with a haſh'd Sauce, made as follows: Take a little of the Lean of Gammon of Bacon, ſome young Onions, a little Parſley, ſome Muſhrooms, and Truffles, ſhred them all together; then toſs them up with a little Lard, moiſten them with good Gravy, and thicken with a Cullis of Veal and Gammon of Bacon.

Or you may ſerve them up only with Verjuice, Salt, and Pepper, or with ſome Eſſence of Ham in the Bottom of the Diſh, and the Tongues laid round it.

48. Tortoiſe in a Fricaſſy.

YOU may put Tortoiſes into a Fricaſſy of Chickens, and then having cut off their Heads, Feet and Tails, boil them with Water, Salt, Pepper, Cloves, Onion, Thyme and Bay-Leaves; then cut them in Pieces, taking

king care not to cut the Gall; take it out clean, toſs them up in a Stew-pan, with Muſhrooms, Truffles, Artichoke-bottoms, Salt, Pepper, Chibbols, and ſweet Herbs. If you would have them brown, ſoak them in good Fiſh-broth, and a little fry'd Flour, or in Onion Juice.

If you would dreſs them in a white Fricaſſy, you muſt thicken the Sauce with Yolks of Eggs, with a little Verjuice and Lemon Juice, when ſerv'd up to Table. You may garniſh the Diſh with Roes, Slices of Lemon, and Oiſters, either raw or fry'd.

49. To ſtew a Tortoiſe.

CUT off his Head, Feet, and Tail; boil the Body in Wine, Salt and Water; when it is boil'd uncaſe the Meat from the Shell, and ſtew it in a Pipkin with Butter, ſome of the Broth, White-wine, a couple of whole Onions, Parſley, Roſemary, and Winter-ſavoury minc'd. When it is enough ſerve it on Sippets.

50. To dreſs Tripe hot out of the Pan.

MAKE a Sauce with beaten Butter, Gravy, Pepper, Muſtard, and Wine-vinegar; rub the Diſh with a Clove of Garlick, put in the Tripe, run the Sauce over it, with a little bruiſed Garlick amongſt it, and ſprinkle a little Vinegar on the Tripe.

51. To farce Trotters.

AFTER you have ſcalded your Trotters, boil them in good Broth with a little Cives and Parſley; cut off the Claws, take out the Leg-bones, ſlitting the Skin the whole length; ſpread them open, make for them a Forced-meat thus; take a Pound of a Leg of Veal, half a Pound of fat Bacon, and half a Pound of Suet, boil them for half an Hour; then put them into cold Water, that the fat Bacon may not run to Oil in mincing: Then mince them very fine, each by themſelves, mix them together, pound them in a Mortar, with the Crum of a *French* Roll, ſoak'd in Milk or Broth, Salt, Pepper, and four raw Eggs, a little Nutmeg, Onion and Parſley ſhred. When you have pounded theſe to a Paſte; lay this forc'd Meat

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on your Trotters, roll them up, one by one, ſprinkle them with melted Suet, drudge them with Flour, and ſet them in a Diſh or Pan in an Oven to brown then drain the Fat from them, rub the Diſh with a Shalot, pour to them ſome Ragoo or Cullis of Muſhrooms, and ſerve them up hot in Plates or little Diſhes.

52. To make a Fricaſſy of Sheeps Trotters.

SLIT your Trotters, pick them very clean, then put them into a frying Pan, with a ladleful of Broth, a little Salt and a Piece of Butter; fry them a while, then put in a little Parſley, Thyme, Mint and Cives, ſhred ſmall, and ſome beaten Pepper; when they are fry'd almoſt enough, make a Sauce for them of Mutton Gravy, the Yolks of three or four Eggs, the Juice of a Lemon, and a little Nutmeg; put this into the frying Pan to the Trotters, give them a toſs or two, then diſh them, and ſerve them up.

53. To boil Trouts.

WASH your Trouts, dry them in a Cloth, open them, gut them, and take out all the Blood, and make the Inſides clean, without waſhing, give them three Scotches with a Knife to the Bone, on one Side; then put as much ſtale Beer, White-wine Vinegar and Water into a Fiſhkettle, or Stew Pan as will cover them, with a good deal of Salt, a Bunch of Winter-ſavoury, Thyme and Roſemary, and a Handful of Horſe-radiſh Root ſlic'd; ſet your Pan over a brisk Wood Fire, make the Liquor boil up to the Height, then put in your Trouts one by one, that they may not damp the boiling. While the Fiſh boils, make a Sauce of Butter beaten up with ſome of the Fiſh Broth; take up the Trouts, drain them, diſh them, pour your Sauce on them; ſtrew them plentifully with Horſe-radiſh ſhav'd, and beaten Ginger; garniſh the Diſh with Slices of Lemon, and ſerve them up.

54. To broil Trouts.

GUT them, wash them, and dry them in a Cloth, tie them with a Packthread, sprinkle them with melted Butter and Salt; then lay them on a Gridiron, over a gentle Fire, and turn them often, make a Sauce for them of Butter, Salt, Pepper, Nutmeg, a little Flour, a little Vinegar and Water, an Anchovy and a few Capers; keep moving these in a Sauce-pan over the Fire till it is become pretty thick, then dish your Fish, pour the Sauce over them, and serve them up.

You may also serve them with a Ragoo of Cucumbers, or of Mushrooms, and you may bind the Sauce with a Cullis of Cray-fish; but then you must put no Capers in the Sauce.

55. To fry Trouts.

SCRAPE off the Slime with a Knife, wash them in Water and Salt, gut them, and dry them with a Cloth, drudge them with Flour, and fry them brown and crisp in fresh Butter, warm a Pewter-dish, lay them in it, set them before the Fire to keep hot; pour the Butter out of the frying Pan; fry a good Quantity of Sage and Parsley in fresh Butter, then lay them on your Trouts; beat up Butter with a little hot Water in which Anchovy has been dissolv'd, pour this on the Fish, garnish with Strawberry-Leaves, Parsley, *&c.* and serve them up.

56. To pickle Trouts.

PUT all sorts of Spice, and a Faggot of sweet Herbs into as much Water and Vinegar as will cover the Fish; boil the Fish in them 'till it is enough, let it lie in the Pickle 'till you are dispos'd to eat it.

57. To marinate Trouts

FRY them in good Store of clarified Butter or Suet, or Oil, 'till they are crisp, then lay them a draining in a Dish till they are cold; then make a Marinade of White-wine and Vinegar, of each an equal Quantity; put in Salt, whole Pepper, Nutmegs, Cloves, Mace, slic'd Ginger, Winter-savoury, sweet Marjoram, Thyme,

Thyme, Roſemary, a Bay-leaf, or a couple of Onions; boil theſe together for a quarter of an Hour, put your Fiſh into a ſtew Pan, pour the Marinade to them hot, put in a Pint of Oil, and ſlice in a Lemon-peel, it will keep a Month cover'd with the Liquor; ſerve them with Oil, Vinegar and Lemon.

58. To ſouce Trouts.

BOIL White-wine Vinegar and Water together with whole Pepper, Mace, Nutmeg, Cloves and Ginger, a little Lemon-peel, an Onion, Roſemary, Savoury and Thyme; when they have boil'd a little while, put in the Trouts; when they are enough, take them out, ſet them by to cool, and put the Souce in an earthen Pan to cool; put in more Vinegar and Salt, and lay in your Trouts to keep; for the Sauce, take a little of the Liquor, ſome White-wine, Anchovy, beaten Mace, ſtew them a little, put in a bit of Butter; you may add Oiſters or Shrimps.

59. To ſtew Trouts.

PUT three or four Trouts in a Diſh, with better than a quarter of a Pint of White-wine, and a quarter of a Pound of Butter, with a little whole Mace; then mince Thyme, Winter-ſavoury and Parſley together, and put to them; let them ſtew for about a quarter of an Hour, then mince the Yolk of an Egg, and put to your Trouts; when they are enough diſh them, lay the Herbs on them; pour the Liquor over them, and ſerve them up.

60. Another Way.

WASH them in Vinegar and Water, let them lie in it a little while, then put them into a Pan with a Cover; add four or five ſpoonfuls of Vinegar, as much White-wine, a good Quantity of Salt, a Stick of Cinnamon, ſome whole Mace, a few Cloves, ſome Sorrel, and a Faggot of ſweet Herbs; ſet this Pan into a Kettle of boiling Water, and keep it boiling for three Hours.

Thus you may dreſs Salmon, Carps, Eels, &c.

61. Another Way of dreſſing Trouts.

TAKE two or three good Trouts, gut them at the Gills, ſcrape them, and wipe them well; then lay them on a Dreſſer-board, heat a Fire-ſhovel red hot, paſs it over them lightly ſeveral times to harden them; then lard them with ſlips of Bacon in Rows: Garniſh the Bottom of a Stew-pan with Bards of Bacon, lay the Trouts upon them, cover the Stew-pan, put Fire over and under it; you muſt ſtir them now and then, to keep them from ſticking; when they are well colour'd, take away the Bacon, lay the Fiſh to ſoak in good Gravy, a little *Champaign* Wine, and an Onion ſtuck with Cloves; ſtew theſe gently together, and ſeaſon them in the ſauce Pan: When a pretty deal of the Liquor is ſtew'd away, and the Trouts are near enough, put Muſhrooms, Truffles, and other Garnitures in Seaſon, into Gammon Eſſence, and make a Ragoo; then diſh your Fiſh, take away the Fat, pour your Ragoo about them; garniſh with Artichoke Bottoms, or ſmall Trout Collops well larded, and ſerve them up.

62. To dreſs Truffles.

STEW them in White-wine or Claret, ſeaſoning with Salt, Pepper, and Bay-leaves.

63. Another Way.

SLIT them in Halves, put in ſome Salt, and white Pepper, cloſe them up again, wrap them up in wet Paper, and lay them on a Gridiron, over a gentle Fire, and ſerve them up to Table on a folded Napkin.

64. Or thus.

CUT them into Slices, and fry them in Lard or Butter with Flour; then ſtew them in a little Broth, with Salt, Pepper, Nutmeg and ſweet Herbs, lay them ſoaking in a Diſh 'till there be little Sauce left; ſerve them up with Mutton-gravy and Lemon-juice.

65. To make Truffle Sauce.

AFTER you have peel'd your Truffles, work them very clean, ſet them to ſimmer over a gentle Fire, in a ſauce Pan, with ſome thin Cullis of Veal and Ham,

ſeaſon'd with Salt and Pepper; this may be uſed with all Butchers Meat, either boil'd or roaſted.

66. To dreſs Tunnies.

You may dreſs Tunnies in Slices or Filets with poor Man's Sauce, *i. e.* a Shalot cut ſmall, white Pepper, Vinegar, and Oil, and in a Sallet with a Ramolade, deſcrib'd in the Letter R. ſee *Ramolade*.

You may fry them in round Slices, and ſerve them up in a Marinade made as follows; put Slices of Lemon or Orange into a Frying-pan, with Bay-leaves, clarified Butter, Salt, Pepper, Nutmeg, Chibbols and Vinegar.

You may broil them on a Gridiron, firſt rubbing them with Butter, and ſtrewing them with Salt and Pepper; eat them with burnt Butter and Orange.

67. To bake a Turbot.

Wash and draw your Turbot, barb the Fins round, ſcotch it on both Sides, ſeaſon it on the under Side with Salt, Pepper, Nutmegs, Cloves, Mace, and Sweet-herbs; on the upper Side ſeaſon it in the Scotches with only Salt, Nutmeg, Cloves and Mace, then make a Coffin in the Form of a Turbot, dry it in the Oven; waſh the inſide with the Yolks of Eggs, and ſtrew half a dozen Anchovies, and an Onion minc'd in the Bottom of the Coffin; lay in your Turbot the backſide downwards, and lay forc'd Meat Balls of Fiſh round the Sides, and all over the Top; lay the Liver of the Turbot, Oiſters, with a good Quantity of Butter, a Pint of large Oiſters, and the Yolks of eight hard Eggs chopp'd; then put it into the Oven; let the Bottom of the Oven be hot that it may make it boil up to the Top, putting in your Pye Butter, ſupplying it continually, for it will require a great deal; when it is bak'd, and drawn, fill it up with a Lair made of White-wine Vinegar, Oiſter Liquor, and the Yolks of half a dozen Eggs beaten up together; ſhake it well together, put it in the

Oven for a little while, then draw it, and cut it open, garniſh it with fry'd Oiſters; ſtick it all over with Toaſts made of White-bread, run it over with drawn Butter, and ſerve it up.

68. To boil a Turbot

Draw, waſh and cleanſe your Fiſh from the Blood and Slime, put it into Water and Salt boiling hot, let it boil gently, ſcum it well, and as it boils put in more Salt; and when the Liquor has waſted a little, put in ſome White-wine and Vinegar, ſome Lemon-peel, two or three Cloves, and a little Mace; when it is boil'd, let it ſtand till it is cold, put in a Lemon or two cut in Slices, take up the Fiſh, put it into an earthen Pan, pour on it the Liquor it was boil'd in, and cover it up cloſe.

69. Another Way.

Put your Turbot into a Kettle with White-wine, Vinegar, Verjuice, and Lemon; ſeaſon with Salt, Pepper, Cloves, Onions and a Bay-Leaf; to theſe add a little Water, and at laſt ſome Milk, that the Fiſh may boil white: Let it boil gently over a ſlack Fire, garniſh with Slices of Lemon on the Top, Parſley and Violets, when in Seaſon.

70. To dreſs a Turbot au Court Bouillon.

Gut, waſh, and dry your Turbot, wrap it up in a Linen-Cloth, and lay it into a Sauce-pan. Take another Sauce-pan, put into it as much Salt and Water as will be enough to boil it; ſtir it 'till the Salt is melted; then let it ſtand ſome time, then ſtrain it into the Sauce-pan wherein you laid the Turbot, and boil it; when it is enough, take off the Sauce-pan, and ſet it over live Embers, put in three Pints or two Quarts of Milk, and let it ſtand 'till you are ready to ſerve it up; then take up your Fiſh, lay a folded Napkin in a Diſh, lay the Fiſh upon it. Garniſh with green Parſley, and ſerve it hot for a firſt Courſe.

71. To fry a Turbot.

SLICE your Turbot, hack it with a Knife, as if it were ribbed; flour it, fry it with clarified Butter 'till it begins to turn brown; then drain it, make the Pan clean, put into it Claret, or White-wine, Anchovy, Salt, and Nutmeg, Ginger, and beaten Saffron; put in your Fiſh, fry it 'till half the Liquor is conſumed, then put in a Piece of Butter, and put in a minced Lemon, mix them, rub a Diſh with a Shalot, or an Onion, or a Clove of Garlick, and put in the Fiſh and the Sauce it was laſt fry'd in, and ſerve it up.

72. To dreſs a Turbot in Veal Gravy.

GUT, waſh, and dry your Turbot, lay it into a large round Sauce-pan; ſeaſon with Salt, Pepper, a couple of Onions ſtuck with Cloves, a Bay-leaf, and a Faggot of ſweet Herbs: Then into another Sauce-pan put ſome ſlices of Bacon, and two or three Pound of a Filet of Veal cut into thin Slices; ſet the Sauce-pan over a gentle Fire, cover it, and let it ſtew; when the Meat begins to ſtick to the Pan, put in a Lump of Butter, and ſome Flour; ſtir it about with a wooden Spatula or Spoon; and when it grows brown, put in ſome good Broth to moiſten it; and with the Spatula ſcrape off all that ſticks to the Sauce-pan; cover the Turbot with ſlices of Bacon; and having made a Quart of *Champaign* Wine boiling hot, pour the Veal-gravy and Wine upon the Turbot, and let them ſtew: When the Fiſh is enough, ſet it over warm Embers, and let it ſtand for two Hours, that it may thoroughly take the Reliſh: Then ſerve it hot for a firſt Courſe with a Ragoo of Muſhrooms, Truffles, Veal Sweet-breads, and Cocks-combs, or a Ragoo of Cray-fiſh.

If it be for Fiſh-days, uſe Butter and Fiſh-broth inſtead of the Ingredients of Fleſh, and ſerve it up with a Ragoo of the Milts of Carps, or with any other meagre Ragoo.

73. To ſouce a Turbot.

BOIL your Turbot, put it into White-wine Vinegar, ſome of the Water it was boil'd in, and Salt; then put in Tops of Fennel and Bay-leaves, Ginger, Nutmegs and Cloves, cover it clo'e for uſe.

74. Or thus.

MAKE your Water boil, put in your Turbots, ſeaſon with Salt, let it boil leiſurely, and ſcum it often. If you would keep them a good while, boil them in as much Water and White-wine as will cover them; ſome Wine-Vinegar, ſeaſon with Cloves, whole Mace, ſliced Ginger, and Lemon-peel; when they are boil'd and cold, put in ſliced Lemon, and keep them in an earthen Pan.

75. To ſtew a Turbot.

CUT it in Slices, and fry them; when they are half fry'd, put them into a Stew-pan, with Claret-wine, a little Verjuice or Vinegar, ſome freſh Butter, three or four Slices of Onion and grated Nutmeg; when the Fiſh is ſtew'd enough, diſh it up, run it over with beaten Butter, ſlices of Orange or Lemon, and Lemon-peel, and ſerve it up.

76. To Carbonado a Turkey.

ROAST a Turkey 'till it is near enough, carve it, ſcotch it with your Knife long-ways, cro.s it over again, that it may look like Chequer-work; then waſh it over with Butter, ſtrew Salt over it, then ſet it in the Dripping-pan to have a Heat, turning it two or three Times, then lay it on a Gridiron over a gentle Fire of Charcoal; when it is broil'd enough, take it up, diſh it, pour over it a Sauce made of Gravy and ſtrong Broth boil'd up with a Ladleful of drawn Butter, Salt, an Anchovy, a little ſlic'd Nutmeg, and ſome grated Bread, ſtrew it over with Barberries, and garniſh with Orange or Lemon. Or you may boil Manchet ſlic'd, and ſoak'd in ſtrong Broth with Onions, in Gravy, Nutmeg, Lemon cut in Dice, and drawn Butter, and put this under the Turkey.

77. **To dreſs a Turkey larded with fine Herbs.**

LOOSEN the Skin on the Breaſt of the Turkey, and ſtuff it with a Farce of raw Bacon, moſt Sorts of ſweet Herbs, Parſley, and Chibbol chopt ſmall, pounded in a Mortar, and well ſeaſoned; alſo put ſome of this Farce into the Body, ſpit it, roaſt it; when it is enough, diſh it, pour on a good Ragoo of all ſorts of Garnitures, and ſerve it up to Table hot.

After the ſame Manner you may dreſs Pullets, Pigeons, and other ſorts of Fowls.

78. **Turkeys with Onion Eſſence.**

SLICE Onions, and fry them with Lard in a Stewpan; drain the Fat a little from them, and toſs them up again with a Pinch of Flour; add ſome good Gravy, Cloves, Pepper, Salt, and the uſual Seaſonings; when they are ſtew'd, ſtrain them through a Hair-ſieve, with a little Bread Cullis, and a few Drops of Verjuice. In the mean time let the Turkey be roaſting; when it is enough, diſh it, pour the Sauce over it, garniſh, and ſerve it up.

79. **To make a Turkey Pye.**

MAKE a good Paſte, bone your Turkey, and lard it with pretty large Lardons of Bacon, ſeaſon it with two Ounces of Salt, an Ounce of Pepper, and an Ounce of Nutmegs, if it be to be eaten cold; but if to be eaten hot, but with half the Seaſoning before-mentioned; lay Butter in the Bottom of the Pye, lay in your Turkey, and put in half a dozen whole Cloves, then lay on the reſt of your Seaſoning with good ſtore of Butter, cloſe it up, and baſte it over with Eggs; when it is bak'd, fill it up with clarified Butter.

If you pleaſe, you may make a Stuffing for it as follows; Mince Beef-ſuet and ſome Veal very fine; ſeaſon with Salt, Pepper, Nutmeg, and fine Herbs; add two or three Yolks of raw Eggs, ſome Pieces of boil'd Artichokes or Skirrets, Grapes, or Goosberries.

80. **To make a Turkey Pye the French Way.**

TRUSS your Turkey, beat it on the Breaſt to break the Bones, lard it with thick Lardons of Bacon well ſeaſoned. Mince the Liver with raw Bacon, ſweet Herbs, Chibbols and Parſley; alſo Muſhrooms, Truffles, and Marrow; ſeaſon all well, and pound them in a Mortar; ſtuff the Body of your Turkey with ſome of this Farce; lay ſome of the Farce in the Bottom of the Pye; then lay in your Turkey, having ſeaſon'd it well, then lay thin Slices of Bacon over all; put on the Lid, and ſet it into the Oven; when bak'd, clear off all the Fat, and pour in a Ragoo of Muſhrooms, Veal Sweet-breads, Cocks-combs, &c. and ſerve it up hot for a Side-diſh.

81. **To dreſs a Turkey in a Ragoo.**

SWING the Turkey, beat it down with a Cleaver, flat it, and blanch it in ſcalding Water, let it be cold, then lard it with Lardons of Bacon as thick as a couple of Quills, ſeaſon'd with Salt, Pepper, Nutmeg, and Cloves beaten: Then ſeaſon your Turkey as you do for a Pye, both Out-ſide and In-ſide, and lay it in a Sauce-pan or Braſs-diſh, with half a Pound of Bacon, and a Pound of Suet cut into Slices, and half a Pint of ſtrong Broth or Gravy: Flour the Breaſt of your Turkey, lay it downward in your Pan or Diſh, and let it ſtew for two Hours, 'till it comes to a good Colour; put to it a couple of Bay-leaves, a Sprig of Thyme, and a whole Onion; cover it with a baking Cover, and put ſome clear Fire over the top; look into it now and then that it does not burn. When the Breaſt is well browned, turn the Back down, and put in a little more Broth or Gravy, let it ſtew 'till it is tender. Set a Sauce-pan on the Fire with a quarter of a Pound of Butter, and a ſmall Handful of Flour, and a couple of Onions; rub it ſoftly 'till it is well browned; then put into it a Quart of good Gravy, and Carots, Turnips, and Onions, firſt parboil'd, then cut in Pieces about the Bigneſs of a large Walnut, and fry'd in clarified Butter or Hog's-lard; then

then take the Fat off your Liquor wherein your Turkey is ſtewed; ſqueeze in half a Lemon, and pour in your Ragoo in the Sauce-pan; boil it 'till it is ſomething thicker than Cream. If your Turkey be of a good Colour, put your Ragoo under it, but none over it. Garniſh with fry'd Bread cut in ſmall Bits, and fry'd Parſley between.

82. To roaſt a Turkey.

DRAW your Turkey; then having ſhred ſweet Herbs, put them into a Linen Bag with Butter and Spices, put them into the Belly of the Turkey, roaſt it, baſte it with Butter, drudge it with Flour, and ſerve it up with Anchovy Sauce, garniſh with Slices of Lemon.

83. To ſouce Turkeys.

BONE your Turkeys, tye up the Fleſh in the manner of Sturgeon; put into a Pan two Quarts of Wine-Vinegar, and a Quart of Water; make it boil; ſeaſon it with Salt; put in your Turkeys, boil them till they are tender; if you find the Liquor is not ſharp enough, put in more Vinegar, and boil them a little longer; let it be cold, put them in an earthen Pan, cover them with the Liquor, let it ſtand three or four Weeks; when you uſe them, ſerve them up as you do Sturgeon, with Elder-vinegar, and garniſhed with Fennel.

After the ſame manner you may pickle Capons, but then you muſt firſt lard them with great Lardons.

84. To make Turnip-drink.

POUND your Turnips, and preſs them through a Hair-bag; then let it ſtand a Day or two in an open Tun, or only covered with a Cloth or Boards to keep it from the Duſt, or in a Hogſhead or other Veſſel, not quite full, with an open Bung, till the more groſs Parts ſubſide; then draw it off, and put it into the Veſſels you deſign to keep it in longer, leaving them about an eighth Part empty. Let the Veſſels ſtand in a Cellar, with the Bung open, or covered only with a looſe

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Cover, that there may be a free evaporation of the volatile Particles of the Liquor. If you make this Drink in very cold Weather, it will be requiſite to heat the Liquor in a Copper, ſomething more then blood-warm, to make it ferment; or you may put the Yeaſt to it for the ſame Purpoſe.

85. To make Turnip Brandy.

TAKE Turnip-drink, or Liquor, that is grown eager or ſowr, and diſtil it after the common Method in a Copper-body and Worm.

86. To make Turnip-drink, or Wine-royal.

INTO a Hogſhead of good Turnip-drink or Wine, that has been well fermented, and has done working, put in the Spirits or Brandy, diſtill'd from another Hogſhead of eager or ſowr Turnip-wine, and add about four or five Gallons of Sweets to a Hogſhead of Turnip-wine. You muſt firſt mix your Sweets with your Turnip-brandy, and then add to them an equal Quantity of your Turnip-wine; then put them into the Hogſhead, and ſtir them well together with a ſtrong Stick at the Bung-hole; then ſtop up the Bung, and roll the Hogſhead backwards and forwards ten or twelve Times. Let it ſtand for two or three Months; then bottle it off. It will be a very good Wine.

87. To pickle Turnip-tops.

TAKE young Turnip-tops, cut off the withered Leaves, or Branches, make Water boil; then put in your Herbs, and boil them pretty tender; then drain them well, let them be cold; then put them into a Pickle of White-wine-vinegar and Salt.

88. To make Turnip Soop.

PARE your Turnips, cut them into Dice, fry them brown in Hog's-Lard, or clarified Butter; put to them a Quart or two of Gravy, and the Cruſt of a *French* Roll or two, boil'd and ſtrain'd; drain your Turnips from the Fat they were fry'd in; put them together, and boil them till they become tender: You may lay a roaſted Duck in the middle of your Soop. Make a Rim for your Soop-diſh; garniſh with ſmall dic'd

dic'd Turnips boil'd in white Broth, and a Piece of fry'd Turnip, cut in the Form of a Cock's-comb, between every Piece. Let your Bread be ſoaked in good Fat and Gravy, and ſerve it up.

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1. To bake an Udder.

LARD a young Udder with large Lardons, ſeaſoned with Pepper, Nutmeg, Cloves and Mace; boil it till it is tender, let it ſtand till it is cold; then wrap it up in a Veal-caul, but firſt ſeaſon it with Salt, and the former Spices; lay ſome Slices of Veal in the Bottom of your Pye, ſeaſon them; lay the Udder upon them; then Slices of Veal ſeaſoned, and on them Slices of Lard and Butter; cloſe up your Pye, bake it and liquor it with clarified Butter.

2. To bake an Udder the Italian Way.

BOIL your Udder tender, let it be cold, cut it into Dice-work, ſeaſon it with Salt, Pepper, Nutmegs, Cloves, Mace, and Cinnamon; make your Pye about an Inch high, like a Cuſtard, and of Cuſtard-paſte; prick it, dry it in the Oven; then put in your Udder with bits of Marrow, Dates, Piſtaches, or Pine-kernels; add alſo ſome Cuſtard-ſtuff, made of good Cream, made with half a ſcore Eggs, leaving out all but three Whites, ſome Salt, Sugar, Roſe-water, and diſſolv'd Musk; bake it, and ſtick it with Slices of Dates, candied Piſtaches, and ſcrape ſome Sugar over it.

3. To make Veal Alamode.

CUT out the Bone, and take the hard Skin off a Filet of Veal, take Salt, Pepper, Mace, and Cloves in Powder; mix them with Thyme, Savoury, Lemon-peel, and Shalot, ſhred ſmall: Then cut the Rind off from about half a Pound of Bacon, cut it into

to Pieces about the Thickneſs of your Finger, and the breath of two Fingers; roll them up in the Seaſoning, skewer it up cloſe, and tye it in the ſame Faſhion as before you cut it. Beat the Yolks of ſome Eggs, and waſh it all over with them, put it into a Diſh and bake it, with Pieces of Butter all over it, and when it is bak'd, take out the Veal and ſerve it.

If you would pot it, take it from the Gravy, and pour over it as much clarified Butter as will cover it, and tye a Paper over it, and when you eat it, cut it out into thin Slices, and eat it with Oil and Vinegar, or Juice of Lemons, or Lime-juice beat up thick together.

4. To dreſs a Loin of Veal a la braiſe.

LET your Loin be firſt parboil'd; then lard it with large Lardons of Bacon, ſeaſon'd with Salt, Pepper, Spices of all ſorts, and Cives and Parſley ſhred: Lay Slices of Bacon and Veal all over the bottom of a Stew-pan, ſeaſoned with Salt, Pepper, Spices, ſweet Herbs, and Parſley minc'd; Onions, Carots, Parſnips, and Lemons ſliced: Then lay in the Loin of Veal, the Kidney-ſide upper-moſt; ſtrew over it the ſame Seaſoning that you us'd under it, cover it with Slices of Roots, Slices of Veal and Bacon; cover your Stew Pan, and ſet it a ſtewing with Fire over and under it. When it has ſtew'd enough, drain it well; diſh it, pour over it a Ragoo of Muſhrooms, Morils, and Truffles, Veal-ſweet-breads, Cocks-combs, *&c.* or of Cucumbers, or of Lettuce, and ſerve it up hot for a firſt Courſe.

5. To make Balls of Veal.

TAKE the Lean of a Leg of Veal, cut out the Sinews; mince it with Beef-ſuet; or, if it be of a Cow-calf, the Udder will ſerve inſtead of the Suet; then ſeaſon with Salt, Pepper, Cloves, and Mace beaten; add a little Vinegar; then make the Meat into Balls, and boil them in ſtrong Mutton-broth. When they are boil'd enough, beat up the Yolks of half a dozen Eggs, with ſome Vinegar, and ſome of the Broth

Broth mixt together; ſtir theſe into your Broth and Balls, let it have a warm over the Fire, diſh up the Balls on Sippets, and pour the Sauce over them, and ſerve them up.

6. To dreſs Veal a la Bourgoiſe.

CUT pretty thick Slices of Veal, and lard them with pretty large Lardons of Bacon; ſeaſon them with Salt, Pepper, all ſorts of Spices, Parſley and Cives minc'd; then garniſh the bottom of a Stew-pan with Bards of Bacon; lay in your Slices of Veal upon them; ſet your Stew-pan over a gentle Fire, that may keep them juſt ſweating for ſome time; then brisk up the Fire, and brown them on both Sides; then add a little Flour, and brown that; put in ſome good Broth to moiſten them, and let them ſtew gently; when they are enough, take off the Fat, and put in the Yolks of two or three Eggs beaten up with Verjuice to bind it. Diſh it, and ſerve it up.

7. To Collar Veal.

TAKE the Bones out of your Veal; take Salt, Pepper, ſweet Marjoram, ſhred Suet, beaten Mace, and grated Nutmeg, and Crum of Bread, with a few Oiſters, pound all theſe together in a Mortar, ſpread them thick over your Veal; then roll it up hard into a Collar; ſew it up in a Cloth, and boil it for three Hours. Make your Sauce as you do for a white Fricaſſy, thickened with Cream, and the Yolks of Eggs. Firſt boil the Bones to make good Gravy; and fry the Sweet-breads handſomely, cut in Bits; make forc'd Meat-balls of ſome of the Stuffing, and colour it with Juice of Spinage, and make it into Balls with the Yolks of Eggs raw, and either fry or boil them in the Sauce, with the Sweet-breads for Garniſh.

8. To Collar a Breaſt of Veal.

TAKE a large fat Breaſt of Veal, bone it, take out alſo the Griſles: Then having ſhred Sage, Winter-ſavoury, ſweet Marjoram, Thyme, and Cives ſmall, and a little Lemon-peel; ſeaſon them with Salt, Pepper, and Nutmeg; add alſo three or four hard Eggs chopt

chopt ſmall; then bone five Anchovies, and cut a quarter of a Pound of Bacon into thin Slices; lay them over your Meat, ſtrew your Seaſoning and Herbs upon it, having ſhred ſome Marrow and Beef-ſuet together, and mix'd with your Seaſoning and Herbs. Then roll up your Collars tight, and bind them up with Tape, and ſet them into the Oven.

9. To boil a Leg of Veal and Bacon.

LARD your Leg of Veal all over with pretty large Lardons of Bacon, and Lemon-peel, boil it with a Piece of middling Bacon; when the Bacon is enough cut it into Slices, ſeaſon them with dry Sage and Pepper mix'd together. Diſh the Veal, lay the Bacon round it, ſtrew it over with Parſley, and ſerve it up with green Sauce in Saucers. Which green Sauce you muſt make as follows.

Beat two or three Handfuls of Sorrel in a Mortar; with a couple of Pippins quarter'd, and put to it Vinegar and Sugar.

Or take a couple of Handfuls of Sorrel, pound it in a Mortar, ſqueeze out the Juice, and put it in a Pipkin, with a little drawn Butter and Sugar, and grated Nutmeg. Warm it, and pour it on your Veal and Bacon.

10. To boil a Leg of Veal.

STUFF it with Beef-ſuet, and ſweet Herbs chopt, ſeaſoned with Salt, and Nutmeg, and boil it in Water and Salt; then take ſome of the Veal, and put to it ſome Capers, Currans, whole Mace, a Piece of interlarded Bacon, two or three whole Cloves, ſome Artichoke-ſuckers boil'd; and put in beaten Butter, boil'd Marrow and Mace, and Pieces of Pears. Then take Sorrel, Sage, ſweet Marjoram, Thyme, and Parſley; mince them coarſly, and bruiſe them with the Back of a Ladle; put theſe into your Broth to make it green, and give them a walm or two; then your other Materials, ſome Barberries, or Goosberries, beaten Butter and Lemon.

11. To farce and roaſt a Filet of Veal.

MINCE Beef-ſuet very ſmall, with ſweet Marjoram, Winter-ſavoury, and Thyme; ſeaſon with Salt, Cloves, and Mace beaten; add grated Bread, four or five Dates minced ſmall, and a Handful of Pine-kernels blanched; mix all theſe together, with the Yolk of an Egg and Verjuice; make little Holes in your Veal and ſtuff it very thick with theſe Ingredients; then ſpit it and roaſt it well.

Make your Sauce of Butter, Vinegar, Cinnamon, and Ginger beaten, and a little Sugar; work the Sauce up very thick, diſh your Veal, pour your Sauce over it, and garniſh with Slices of Lemon.

12. To roaſt a Shoulder or Filet of Veal with farcing Herbs.

WASH your Veal, parboil it a little; then mince ſome Winter-ſavoury, Thyme and Parſley very ſmall; and alſo mince ſome Suet, and the Yolks of four hard Eggs, and mix with the reſt; ſeaſon with Salt, Pepper, and Nutmeg; add alſo ſome Currans; work all theſe up with the Yolk of a raw Egg or two, and ſtuff your Veal with them; but ſave ſome of it, ſpit your Veal, roaſt it, put the Stuffing you ſav'd in the Dripping-pan, or in a Diſh under your Meat, and when the Meat is near roaſted enough, put to them a quarter of a Pint of White-wine Vinegar, and a little Sugar; when your Meat is enough, ſerve it up with the Sauce.

13. To farce a Leg of Veal the French Way.

TAKE all the Meat out of a Leg of Veal, leaving the Skin and Knuckle hanging whole together; then mince the Meat with Beef-ſuet and ſweet Herbs; ſeaſon them with Salt, Pepper, Nutmeg, Ginger and Cloves, and a Clove or two of Garlick; add to theſe three or four Yolks of hard Eggs whole or in Quarters, Pine-apple Seeds, Piſtaches, Cheſnuts, Pieces of Artichokes, and two or three raw Eggs; fill the Skin with theſe, ſew it up, and boil it in eight Quarts of Water, and ſome White-wine, ſcum it well,

and when it is almoſt boil'd, take up ſome of the Broth into a Pipkin, and put to it whole Mace, Artichoke-bottoms, Piſtaches, Cheſnuts, Marrow, and Pine-apple Seeds, ſtew theſe together; then have ſome fry'd Toaſts of Manchet or Rolls finely carved. Diſh your Leg on *French* Bread, and fry'd Toaſts and Sippets round about it; broth it, and lay on the Marrow, and your other Materials, with ſlices of Lemon and Lemon-peel, run it over with beaten Butter, and ſerve it up. You may garniſh with Artichokes, Piſtaches, Cheſnuts, Pine-apple Seeds, and the Yolks of hard Eggs in halves, or Potatoes. You may thicken your Broth with ſtrained Almonds, or Yolks of Eggs and Saffron, or Saffron only. And you may add Balls of the ſame Meat.

14. To make a Fricaſſy of Veal.

ROAST the lean End of a Loin of Veal, ſet it by 'till it is cold, cut it into Slices: Set a Sauce-pan or Stew-pan over a Stove with Butter, let the Butter melt, put in a Pinch of Flour, ſome Cives and Parſley ſhred; move the Pan over the Stove for a Minute or two; then having ſeaſon'd your Veal with Salt and Pepper, put it into the Stew-pan, and give it two or three turns over the Stove, then put in a little Broth to moiſten it, and let it boil a little, then put in the Yolks of three or four Eggs beaten up in Cream, with a little ſhred Parſley to thicken it; keep it moving over the Fire 'till it is thick enough, then ſerve it up. Or you may make the Thickening with Verjuice inſtead of Cream.

15. To fry Veal.

YOUR Veal, either raw or roaſted, muſt be cut into Slices, flour them, ſalt them, beat up an Egg, ſtrip ſome Thyme and put to it, ſeaſon on both ſides; make Suet boiling hot in a Frying-pan, put in your Slices of Veal, turn it but once in the Frying; when it is enough, take it up, clear the Fat out of the Pan, and fry thin Slices of Bacon to garniſh the Diſh, and ſerve them up with Gravy-ſauce, or Butter and Vinegar.

15. To

16. To dreſs Veal the Italian Way.

CUT Slices of tender Veal as if they were for *Scotch* Collops, beat them a little with a cleaving Knife; garniſh the Bottom of a Stew-pan with Bacon; lay your Veal Stakes upon them, and let all be well ſeaſon'd; cover your Slices of Veal with Bards of Bacon; and having covered your Stew-pan, ſet it to ſtew *a la Braiſe*, with Fire both over and under it; when they are ſtew'd enough, take out all the Bacon and the Meat apart, drain off the Fat, leaving as much as will ſerve to make ſome brown Sauce, with a little Flour in the ſame Stew-pan; afterwards ſoaking it with good Gravy; then put your Veal-ſteaks into the Stew-pan again, and make an End of dreſſing them with Muſhrooms and Truffles cut into Slices, Veal Sweet-breads, Cocks-combs, a Bunch of ſweet Herbs, ſome Slices of Lemon, a few Drops of Verjuice, a Shalot, and a little Bread Cullis, or grated Bread to thicken the Sauce. Clear all well from the Fat, and ſerve it up to Table hot.

17. To marinate a Loin or a Quarter of Veal.

PARBOIL your Veal, and lard it with large Lardons of Bacon ſeaſoned with Salt, Pepper, all ſorts of Spices, Cives and Parſley ſhred ſmall; then lay it into a Pan, pour to it a good Quantity of Vinegar, put in Salt, Pepper, Bay-leaves, whole Cives, Onions, and Lemons ſliced. Let the Meat lye in this Marinade three or four Hours, then ſpit it, and bard it with Bards of Bacon and Slices of Ham; put Paper round it, and roaſt it. Put the Marinade into the Dripping-pan, put in alſo a Pound of Butter, baſte the Meat with theſe; when it is roaſted enough, take off the Paper, and Slices of Ham, and Bards of Bacon, make a briſk Fire, and brown it well, diſh it, and ſerve it up with Eſſence of Ham under it, garniſh'd with Veal Cutlets fry'd.

18. To ragoo a Neck of Veal.

CUT a Neck of Veal into Steaks, flatten them with a Rolling-pin; ſeaſon them with Salt, Pepper,

Cloves, and Mace; lard them with Bacon, Lemon-peel, and Thyme, dip them in the Yolks of Eggs; make a large Sheet of ſtrong Cap-paper up at the four Corners in the Form of a Dripping-pan, pin up the Corners, butter the Paper, and alſo the Gridiron, ſet it over a Fire of Charcoal, put in your Meat, let it do leiſurely, keeping it baſting and turning to keep in the Gravy: When it is enough, have ready ſtrong Gravy, ſeaſon it pretty high, put in Muſhrooms, and all ſorts of Pickles, ſome forc'd Meat Balls dipt in the Yolks of Eggs and Flour, Oiſters ſtew'd and fry'd, to lay round and a top of your Diſh, and ſerve it up.

If for a brown Ragoo, put in Claret; if for a white, put in White-wine, with the Yolks of Eggs beat up with three Spoonfuls of Cream; and you may put in a young Fowl, or a larded Pheaſant with forc'd Meat in the Belly, or larded Pigeons; garniſh with Lemon and Barberries, and ſerve it up.

19. **To ragoo a Breaſt of Veal.**

TAKE a Breaſt, lay it to the Fire, more than half roaſt it, cut it into four Pieces, ſeaſon them with Salt, Pepper, Nutmeg, Cloves, Mace, a Shalot, and Lemon-peel; put them into a Stew-pan with as much good Gravy as will cover them; put in alſo Muſhrooms, Oiſters fry'd and ſtew'd, Sweet-breads skinn'd and pull'd in Pieces, and let them ſtew together; when it is enough, fry your largeſt Oiſters with criſpt Bacon and forc'd Meat Balls; and take the ſame Ingredients to make a white Ragoo; only boil the Breaſt of Veal in half Milk, half Water; with Mace, whole Pepper, a couple of Bay-leaves, a little Lemon-peel, and a Faggot of ſweet Herbs; then when it is enough, waſh it over with the Yolks of Eggs and a little Butter, and put it into a Stew-pan for a little while, juſt to give it a yellow Colour, and thicken your Sauce with the Yolks of Eggs, and a Piece of Butter rolled up in Flour, with three ſpoonfuls of Cream thicken'd up together.

20. To dreſs a Loin of Veal in a Ragoo.

LARD your Loin of Veal with thick Slips of Bacon, ſeaſon'd with Salt, Pepper, and Nutmeg, roaſt it, and when it is almoſt enough, put it into a Stew-pan with good Broth, a Glaſs or two of White-wine, ſome of the Dripping, a little fry'd Flour, Muſh-rooms, a Faggot of ſweet Herbs, and a Piece of a green Lemon. Cover the Pan cloſe, let it ſtew a little, then take off ſome of the Fat, ſerve it up with ſharp Sauce, garniſhing the Diſh with Veal Sweet-breads larded, Cutlets, or other ſorts of Garniture.

21. To roaſt a Chine or Neck of Veal.

DRAW the Veal with Thyme, ſpit and roaſt it; then take large Oiſters parboil'd, and put to them Winter-ſavoury, Thyme and Parſley ſhred ſmall, and the Yolks of four hard Eggs minced ſmall; then cut ſome Bacon into Bits four ſquare, and ſomewhat bigger than your Oiſters; then take ſquare Sticks about the Bigneſs of your little Finger, and on theſe ſpit your Oiſters and Bacon as long as you have any to ſpit, then tye theſe Sticks to your Veal: When it is about three Quarters roaſted, ſet under a Diſh with Claret, Thyme minced, and grated Nutmeg: When your Veal is ready, cut off the Sticks, and ſlip the Oiſters and Bacon into the Wine; put them into a Pipkin, add to them the Yolk of an Egg to thicken them; diſh your Veal, pour this Sauce over it, and ſerve it up.

22 To roaſt a Loin of Veal.

SPIT your Loin of Veal, roaſt it, baſte it with ſweet Butter, ſet a Diſh under it with ſome Vinegar, a few Sage-leaves, and a little Roſemary and Thyme; let the Gravy drop on theſe, and when the Veal is roaſted, give the Herbs and Gravy a Walm or two on the Fire, and ſerve it under the Veal.

23. To make a Veal Paſty.

TAKE a quarter of a Peck of fine Flour, a Pound of Butter, break it into Bits, put in Salt and half an Egg, and as much cold Cream or Milk as will

make it into a Paſte; make your Sheet of Paſte, bone a Breaſt of Veal, ſeaſon it with Salt and Pepper; lay Butter in the Bottom of your Paſty, lay in your Veal, put in whole Mace and a Lemon ſlic'd thin, Rind and all, cover it with Butter, cloſe it up, and bake it; when it comes out of the Oven cut it up, heat ſome White-wine, Butter, the Yolks of Eggs and Sugar; pour this into your Paſty, and ſerve it up; if you would have your Cruſt thick, double the Quantity of Flour, *&c.* in the Paſte.

24. To ſeaſon a Veal Pye.

A Loin of Veal, or any other Joint proportionable, will be fitly ſeaſon'd with the Quantities following; two Ounces of Salt, an Ounce of Pepper, an Ounce of Cloves and Mace finely beaten, a quarter of an Ounce of whole Mace, and half a Pound of Currans; and you muſt alſo add two Pounds of Butter; if you eat it hot, put in a Pint of Gravy, if cold, more; the ſame Seaſoning will alſo do for a Quarter of Lamb, if it be put into Paſte.

25. To ſouce a Breaſt of Veal.

BONE a Breaſt of Veal, and lay it in Water to ſoak out all the Blood, dry it, then take all ſorts of Sweet-herbs, and ſhred them, and mingle them with Salt, Nutmeg, Cinnamon, and Ginger beaten, and Lemon-peel ſhred; ſpread theſe on the Inſide of your Breaſt of Veal, then roll it up into a Collar, and bind it cloſe; and when the Liquor boils, put it in, ſcum it well, then put in a Bunch of Sweet-herbs; keep it cloſe cover'd, that will make it look the whiter; when it is almoſt boil'd, put in ſome Ginger ſlic'd, and alſo a Lemon in two Slices.

26. To ſouce a Leg of Veal.

BONE a Leg of Veal, and lard it with large Lard, ſeaſon'd, with Pepper, Cloves and Mace, and ſeaſon your Leg of Veal with the ſame Seaſoning, and Salt; lay your Veal abroad, beat it flat and Even: Having minc'd all ſorts of Sweet-herbs ſmall, ſtrow them on it;

it; roll it up, and boil it with Water, White-wine and Salt, put it up in a Pot, with the Liquor it was boil'd in.

27. To make ſtove Veal.

TAKE the Filet of a Cow-calf, cut away an Inch of the middle Bone, on each Side, cut off the Udder, and cut it in long Slices, and roll it in a Seaſoning of Salt, Pepper, Nutmeg, and Sweet-herbs ſhred ſmall; make Holes in the Filet of Veal, and in them ſtick theſe Pieces of ſeaſon'd Udder as thick you can; then put into a Stew-pan your Filet, ſet it over a Stove with a gentle Fire, turning it and ſhaking it as you find Occaſion; when it is pretty near enough, skim off the Fat, and put in an Onion ſtuck with Cloves, pare and cut a Lemon in half, ſqueeze it and put it in, ſhake it now and then; it will take five Hours ſtewing if your Fire be ſlack: About an Hour before it is enough, put in a Pint of ſtrong Broth; when it is quite enough, put in a Pint of Muſhrooms and a Pint of Oiſters, with a little of the Broth, and two Spoonfuls of Capers. Then skim off the Fat again; before you uſe the Liquor, thicken it with Flour, and pour it on the Diſh of Meat, and ſerve it up.

28. To ſtew Veal

CUT your Veal into ſmall Pieces, ſeaſon them with Salt, whole Pepper, an Onion, Lemon-peel and Mace, and two or three Shalots; ſtew all in Water, or Port Wine, with a little Butter; when your Meat is ſtew'd enough, put in ſome Yolks of Eggs beaten, give them a Walm or two, diſh them, and ſerve them up.

29. To farce Veal Sweet-breads a la Dauphine

SCALD the Sweet-breads a little, and lard them with boil'd Gammon; having prepar'd a very delicious Farce, cut a Hole in the Sweet-breads, but not quite through, and ſtuff them with your Farce, then bake them in a Pan between two Fires; in the mean time prepare for them a Ragoo of Muſhrooms, Truffles and Artichoke Bottoms, Cocks-Combs, ſtuff'd with ſome of the ſame Farce, and a little Chicken

Cullis; then clear your Sweet-breads from the Fat, and put them into the Ragoo, let them ſtew a little, diſh them, ſqueeze in the Juice of an Orange, and ſerve them up to Table hot.

30. There are otherways of dreſſing Veal Sweet-breads.

YOU may either lard them with thin Slips of Bacon, and roaſt them, and order them with a good Ragoo or Sauce pour'd upon them, or you may marinate them; cut them into thin Slices, flour them, fry them, and ſerve them up with fry'd Parſley and Lemon-juice.

31. A Pye of Veal Sweet-breads.

EITHER parboil your Sweet-breads and blanch them, or uſe them in Halves, ſeaſon them lightly with Salt, Pepper and Nutmeg, lay ſome Slices of interlarded Bacon in the Bottom of the Pye, and ſome Pieces of Muſhrooms or Artichokes, then Sweet-breads, Marrow, Goosberries, Barberries, Grapes, or Lemon ſliced; cloſe up your Pye, bake it, liquor it with Butter only, or with White-wine, Butter and Sugar, and the Yolks of Eggs.

32. To make a Ragoo of Veal Sweet-breads.

AFTER you have waſh'd your Sweet-breads, put them into boiling Water to blanch them, then throw them into cold Water; then dry them in a Linnen-Cloth, ſet them over the Fire in a Sauce-pan with a little melted Bacon, Salt, Pepper, and a Faggot of Sweet-herbs; toſs them up together, put to them ſome good Gravy to moiſten them, let them ſimmer a while over a gentle Fire: This is us'd for garniſhing all Diſhes that are ſtew'd *a la Braiſe*.

33. To boil Veniſon.

WHETHER your Veniſon be a Haunch, or other Pieces, powder it a little, and boil it in fair Water; in the mean time boil half a dozen Colly-flowers in Milk and Water, when they are boil'd, put them into a large Pipkin with drawn Butter; ſet them ſo as to keep them warm, then take half a dozen handfuls of Spinage, waſh it, and boil it in ſtrong Broth; then

then pour off the Broth, and put ſome Vinegar to it, ſome drawn Butter and Nutmeg grated, lay Sippets in a Diſh, lay your Spinage on them round towards the Sides of the Diſh; lay the Veniſon in the Middle, and the Colly-flowers all over it, pour your drawn Butter over all; garniſh with Barberries, and the Diſh with your Parſley minc'd.

If you pleaſe you may farce your Veniſon before you boil it, with Sweet-herbs and Parſley, minc'd with Beef-ſuet and the Yolks of hard Eggs, ſeaſon'd with Salt, Pepper and Nutmeg.

34. To broil Veniſon

CUT half a Haunch of fat Veniſon into Slices about half an Inch thick, ſalt them, and broil them over a pretty brisk Fire; when they are pretty well ſoak'd, bread them, and ſerve them up with Gravy.

You may broil a Chine raw the ſame Way, or a whole Haunch or Side; or you may firſt boil it in Water and Salt, then broil it, and drudge it with Bread, and ſerve it up with Gravy, Vinegar and Pepper.

35. To collar Veniſon.

TAKE a Haunch or Side of Veniſon, and cut it into Pieces fit to make three Collars; lard them with Slips of Bacon, then ſeaſon them with Pepper, Nutmegs, Cloves and Mace beaten, and mixed with as much Salt as will make the Spices of a grayiſh Colour; then roll up the Collars, put them into an earthen Pot with a good quantity of Butter; cover the Pot with a coarſe Paſte, and bake it for five or ſix Hours, draw it, let it ſtand 'till it is cold, take out the Veniſon, pour away the Gravy, clean the Pot, then put in clarified Butter, lay your Veniſon in again, fill it up with clarified Butter. It will keep good a Year.

36. To dreſs Veniſon in Collops.

CUT Part of a Haunch of Veniſon into Collops, then hack it with the Back of a Knife, lard it with ſmall Lardons; then mince Thyme, Roſemary, Parſley,

Spinage,

Spinage, and other ſweet Herbs ſmall with Beef-ſuet; ſeaſon them with Salt, Cloves and Nutmeg beaten, and mingle them well together with the Yolks of half a dozen Eggs; ſpread theſe upon your Collops, tye them together, ſpit them and roaſt them: Set a Diſh under them to receive the Gravy, put to it ſome Claret; when the Collops are near roaſted enough, ſet the Diſh over a Chafing-diſh of Coals, put in grated Bread, Vinegar, Sugar, and beaten Cinnamon; ſtir them together, add a Ladleful of drawn Butter, diſh your Veniſon, and pour the Sauce over them

37. To keep Veniſon all the Year.

PARBOIL a Haunch of Veniſon a while, ſeaſon it with a good Quantity of Salt, a ſpoonful of Pepper, and a couple of Nutmegs. To theſe add a couple of Spoonfuls of White-wine Vinegar, make Holes in your Meat as you do for Larding; then put the Spice and Vinegar into theſe Holes: Lay the Veniſon into a Pot with the fat Side downwards, cover it with a couple of Pounds of Butter, cloſe up the Pot with coarſe Paſte, bake it; when it is bak'd, take off the Cruſt, and put a round Board into the Pot, ſet a Weight on it to preſs it down 'till it is cold: Then take off the Board, lay the Butter flat upon the Veniſon, with ſtrong white Pepper, and ſtop it up cloſe. A Pot with a narrow Bottom will be the beſt, becauſe the Meat muſt be turned upon a Plate, and ſtuck with Bay-leaves, when you eat it.

38. To make a Veniſon Paſty.

TAKE half a Peck of Flour, two Pound of Butter, make it into a Paſte with cold Water, and put the Whites of twelve Eggs into it, and beat the Paſte well with a Rolling-pin; then take a Pound of Beef-ſuet, and beat it well with a Rolling-pin, your Paſty being prepar'd, either bone your Veniſon, or break the Bones, and rub it over with Pepper and Salt, lay them in your Paſte, lay ſome of the beaten Suet over it, cloſe up the Paſty, and bake it; if you bone your Veniſon, break the Bones very well, put them into a Pan, with

with Claret, Water, Salt, Pepper, and ſome Nutmeg ſlic'd, bake them, and put the Liquor into the Paſty when it comes out of the Oven.

The ſame Way you may order Beef or Mutton Paſties.

39. Another Way.

FIRST lay your Veniſon into a Marinade, then lard it with large Lardons of Bacon, well ſeaſon'd with Salt, Pepper, Cloves and Nutmeg beaten: Then make a brown Paſte with Rye-flour, with ſome Salt, and a little Butter, becauſe Rye-paſte is the beſt to preſerve the Meat, and the moſt portable. Then dreſs your Paſty with pounded Lard, or thin Slices of Bacon, Bay-leaves, and the Seaſoning above-mentioned, lay in your Veniſon, cloſe up your Paſty, waſh it over with the Whites of Eggs, and let it bake for three or four Hours; make a Hole in the middle, that it do not burſt, or the Liquor run out; but when it comes out of the Oven, ſtop up the Hole.

40. To pot Veniſon.

TAKE the Haunch of a fat Buck, not lately hunted, bone it, and having beaten a ſufficient Quantity of Salt, with a Nutmeg, and three Ounces of Pepper, mix them with White-wine Vinegar, waſh your Veniſon with this, and lay it into a Pan with the fat ſide downwards; then pour on the Veniſon three Pound of clarified Butter; cover the Pot with a Paſte, and ſet it into the Oven for five or ſix Hours; when it is bak'd, preſs it down to the Bottom of the Pot; and when it is cold, take all the Gravy off from the top, and boil it half away; then put it with the Butter to the Meat again.

41 To dreſs Veniſon in a Ragoo.

TAKE a Piece of Stag's Fleſh, or other Veniſon, lard it with large Lardons of Bacon, well ſeaſoned with Salt and Pepper; fry it in Lard, or toſs it up in a Sauce-pan with melted Bacon; then boil it for three or four Hours in an earthen Pan with Broth or Water, and ſome White-wine, ſeaſoned with Salt, Nutmeg,

meg, two or three Bay-leaves, a Piece of green Lemon, and a Faggot of ſweet Herbs: Thicken the Sauce with Flour, or bind it with a good Cullis, and when you ſerve it up to Table, add Lemon-peel and Capers.

42. To roaſt a Haunch of Veniſon.

Firſt lard it with Bacon, and ſtick it thin with Roſemary; then roaſt it with a brisk Fire; but let it not lye too near it; baſte it with freſh Butter; then boil a Pint of Claret with a little beaten Ginger, Cinnamon and Sugar, with half a dozen whole Cloves, and ſome grated Bread; and when they have boil'd enough, put in a little Salt, Vinegar and freſh Butter; diſh your Veniſon, ſtrew Salt about the Diſh, and ſerve it with this Sauce.

43. To roaſt a Shoulder, or other Joint of Veniſon.

LARD it with large Lardons of Bacon, ſeaſoned with Salt, Pepper, Nutmeg, and Cloves beaten; then lay it for three or four Hours in a Marinade of White-wine, Salt, Verjuice, three or four Bay-leaves, Slices of Lemon, and a Faggot of ſweet Herbs. Then ſpit it, roaſt it at a gentle Fire; baſte it with its own Pickle, put ſome good Cullis into the Dripping to bind it, and add white Pepper, Verjuice, or Juice of Lemon, Vinegar, and Capers, juſt before you ſerve it, lay your Veniſon into this Sauce, and ſerve it up.

44. To dreſs Veniſon a la Royale in Blood.

SPIT your Veniſon, lay it down to the Fire till it is half roaſted; then take it up and ſtew it, and make for it a Ragoo of Cucumbers, Sweet-breads, and Aſparagus, for which you will find Directions to make in Letter C, &c.

Garniſh it with Petits, and criſpt Parſley, and ſerve it up.

45. To make Sauce for roaſt Veniſon.

TAKE Claret, Water and Vinegar, of each a Glaſs, an Onion ſtuck with Cloves, and ſome Anchovies; put in Salt, Pepper, and Cloves, of each one

one Spoonful: Boil all theſe together; then ſtrain the Liquor thro' a Sieve.

46. To make Veniſon Semey.

HAVING boil'd your Veniſon, take it up, and having alſo made a ſweet Paſte of a brown Loaf, grated fine; a Pint of White-wine, two Pound of Sugar, and an Orange-peel minc'd ſmall; ſeaſon it with Salt, and Nutmeg, and having mixed all well together with your Hand; wrap your Veniſon up in it, ſet it into the Oven for about an Hour, and when it is bak'd, ſerve it up with Rheniſh or White-wine, boil'd up with Sugar and Spice, and ſcrape Sugar over it.

47. To ſouce Veniſon.

BOIL your Veniſon in Water, Beer and Vinegar, ſcum it, put in Fennel, Roſemary-tops, Savoury, Thyme, and Bay-leaves; then put in your Veniſon; parboil it; then preſs it, and ſeaſon it with Salt, Pepper, and Nutmeg.

48. To ſtew Veniſon.

CUT your Veniſon into Slices, put it into a Stew-pan, with a little Claret, a Sprig or two of Roſemary, half a dozen Cloves, a little Vinegar, Sugar and grated Bread; when theſe have ſtew'd ſome time, grate in ſome Nutmeg, and ſerve it up.

49. To make artificial Veniſon for a Paſty.

TAKE either a Surloin of Beef, a Leg, or Shoulder, or Loin of Mutton; bone them, beat them well with a Rolling-pin: To ten Pound of Beef, take four Ounces of Sugar, and to ten Pound of Mutton, take three Ounces; rub your Meat with it, let it lie for twenty-four Hours; then wipe it off very clean, and ſeaſon your Meat very high with Salt, Pepper, and Nutmeg; make a Paſte, roll it out almoſt four ſquare, and about an Inch thick, make it into a Paſty, and and put in two Pound of Beef-ſuet ſhred very fine; lay half of this Suet under your Meat, lay in the Meat, lay the other half of the Suet upon it; then cloſe it up, and bake it, and having broken the Bones of the Meat, bake them in a Pan with a Quart of Water,

Water, a Pint of Claret, Salt, Mace and whole Pepper, and when it is bak'd, put in half a Pound of freſh Butter, ſtrain it, and when the Paſty comes out of the Oven, pour in this Gravy, in proportion to the bigneſs of your Paſty.

50. To recover tainted Veniſon.

BOIL Ale, and as much Vinegar, as will make it ſharp with Bay-ſalt, make a ſtrong Brine, ſcum it, and let it ſtand till it is cool; let the Veniſon ſteep in this twelve Hours; preſs it, dry it, and parboil it, ſeaſon it with Salt and Pepper, and it will be fit for uſe.

51. Another Way.

WRAP the the Veniſon in a clean Cloth; then lay it under Ground a whole Night, and it will take away the Scent.

52. To make Verjuice.

TAKE Crabs as ſoon as the Kernels turn black; lay them in a Heap to ſweat; then pick out the Stalks, and any rotten, that may be in them; pound them to a Maſh, ſqueeze them in a Hair-bag, put the Juice into Bottles, ſtop them up for uſe.

53. To make Vinegar.

TAKE a middling ſort of Beer, indifferently well hopp'd; when it has work'd well, and is grown fine, put in ſome Rapes, or Husks of Grapes, maſh them together in a Tub; then let the Rapes ſettle, draw off the Liquor, put it into a Cask, ſet it in the Sun, only laying a Tile over the Bung, and in five or ſix Weeks, it will be good Vinegar,

54. Another Way.

PUT Spring-water into a Veſſel, and to every Gallon, three Pound of Malaga-raiſins, ſet the Veſſel in the Sun for four Months, or till it is fit for uſe.

55. Or thus.

FILL a Rundlet full of White-wine, ſet it in the Sun, or in ſome hot Place unſtopp'd, and it will ſoon be excellent Vinegar.

56. Or

56. Or thus.

PUT either White-wine, or Claret into an earthen Pot, ſtop the Mouth of the Pot with coarſe Paſte, and put it into a Kettle of boiling Water for half an Hour, and it will turn ſour.

57. To make Vinegar in Balls.

TAKE Bramble-berries half ripe, and dry them, powder them, make them into Balls, as big as Nuts, with White-wine Vinegar, and lay them up in Boxes; when you uſe them, diſſolve one or two of them in Wine, ſtale Beer, or Water.

58. To make Vinegar of Pepper.

FILL a Bottle with the beſt Wine-vinegar; ſew Salt and Pepper up in a Bag, and hang it in the Bottle for a Week; then take it out.

59. To make Soop with Vermicelly.

MAKE good Broth of Veal and Fowl, and to a Quart put two Ounces of Vermicelly, a Bit of Bacon ſtuck with Cloves; take a bit of Butter as big as a large Walnut, rub it together with a quarter of a Spoonful of Flour, and diſſolve in it a little Broth to thicken your Soop; boil a Pullet or Chicken to put in the middle of your Soop. Garniſh with a Rim of cut Lemon. Soak Bread in the Diſh, with ſome of the ſame Broth. Take off the Fat, and put your Vermicelly in the Diſh.

60. To make Violet Cakes.

WET double refin'd Sugar, and boil it, till it is almoſt come to Sugar again; then put into it Juice of Violets, and Juice of Lemons; this will make them look red; if you put in Juice and Water, it will make them look green. If you will have them all blew, put in the Juice of Violets without the Lemon.

61. To make Conſerve of Violets.

BOIL Sugar to the fourth Degree, call'd *feathered*, pick your Violets, beat them in a Mortar, and put as many to your Sugar, as will give it the Colour and Taſte of Violets; put them in as the Sugar boils, work the Sugar quite round the Pan, till a ſmall Ice be

made on the top, and then ſpeedily pour off your Conſerve into Paper-moulds, or others, and in two Hours time take it out of the Molds, and keep them for uſe.

62. Syrup of Violets.

BEAT a Pound of pickt Violets in a Mortar, with a little Water, juſt to moiſten them. In the mean time boil four Pounds of Sugar till it is pearled; take it off the Fire, let the boiling ceaſe; then put in the Violets, and temper all well together. Strain all through a fine Cloth into an earthen Pan; when it is cold put it in Bottles.

63. To make Virginia Trouts.

CUT off the Heads off Pickled Herrings, and lay their Bodies two Days and two Nights in Water: Then waſh them well, ſeaſon them with Cloves, Mace, Cinnamon, and Pepper, and a little red Saunders. After that, lay them cloſe in a Pot, with minc'd Onion ſtrew'd between every Layer; then pour in a Pint of Claret; tye the Pot up cloſe with a double Paper, bake them with Houſhold-Bread, and eat them cold.

64. To make an Umble Paſty.

CUT the Umbles in ſmall Pieces, and cut fat Bacon in ſmall Pieces; mix them together, and ſeaſon them with Salt, Pepper, and Nutmeg; ſtrip ſome Thyme, and mince ſome Lemon, and mix them; you may lay Suet minced in the Bottom; fill your Paſty, cover them with thin Slices of Bacon, and a good Quantity of Butter; let it be well ſoak'd in the Oven, and when it is bak'd, beat up Butter with Claret, Lemon, and ſtript Thyme, pour it into your Paſty, and ſerve it up hot.

65. To make an Umble-Pye of a Lamb's-Head.

TAKE a Lamb's-Head, boil it tender, pick the Meat off the Bones, mince it, the Liver, Lights and Heart, with Beef-ſuet; ſeaſon it with Salt, Pepper, Nutmeg, and ſweet Herbs; add to it Currans, and bake it in the Form of an Umble-Pye.

66. To

1. To make Wafers.

PUT the Yolks of 4 Eggs, and three Spoonfuls of Roſe-water, to a Quart of Flour; mingle them well, make them into a Batter with Cream and double refin'd Sugar, pour it on very thin, and bake it on Irons.

2. Another Way.

MINGLE Flour with Cream the over Night; temper them well, make it free from Lumps, put to it more Loaf-Sugar than you did Flour, and mix it well with a Spoon. Then pour in more Cream, and ſome Orange-flower-water, till you have made it almoſt as thin as Milk; and ſtir all well together. Having your Wafer Iron ready heated, and rubb'd on both Sides, from time to time with freſh Butter, put into a corner of a Napkin; turn your Batter upon the Iron, not exceeding a Spoonful and a half for every Wafer: Lay the Wafer-Iron on the Furnace, ſo that when the Wafer is bak'd on one Side, it may be turn'd upon the other. Open your Iron a little, and obſerve, if it be come to a good Colour, it is enough: And at that inſtant, take off the Wafer from the Iron with a Knife, rolling it a little round the ſame. Laſt of all, ſpread the Wafers hot upon a wooden Roller made for that purpoſe to ſhape them, and ſet them in the Stove, as they are finiſhed, that they may be kept dry.

3. Do thus.

LET your Flour be dry'd; then make it into a thin Batter with Cream; put in ſome Mace finely powdered, and ſweeten it with Sugar to your Palate; butter your Irons, make them hot; then put in a Tea Spoonful of the Batter, ſo bake them carefully, and roll them off the Iron on a ſmall Stick.

4. To make Dutch Wafers.

BEAT ſix Eggs very well, take a Pint and half of Cream, and a Pound and half of fine Flour, two Spoon-

fuls of fine Sugar, and a large Nutmeg grated, and a Pound and half of melted Butter, four Spoonfuls of Roſe-water, and three Spoonfuls of Yeaſt; mix all theſe well together, and bake them in your Wafer-Tongs. Make a Sauce for them of Canary, melted Butter, and Cinnamon grated, ſweeten it to your taſte.

5 Wales to marinate.

TAKE two Quarts of Vinegar, a Pint of Water, a handful of Bay-leaves, half a Pound of Roſemary, and two Ounces of beaten Pepper; add a little Salt, and boil them all together gently. Fry your Wales in Sallet-Oil; then put them into an earthen Pan, lay the Bay-leave between, and about them, pour the Liquor in, and when it is cold, keep them cloſe covered.

6. To pickle Walnuts.

TAKE Walnuts before their Shells are grown hard; put them into ſcalding hot Water, let them lye in it for a Week; then put them into freſh ſcalding Water, and boil them for a quarter of an Hour; then wipe them dry, and put them into as much White-wine-vinegar as will cover them two Inches; put in Shalots, a dozen Cloves of Garlick, Muſtard-ſeed bruis'd, Pepper crackt, Ginger, Cloves, Mace, and a Nutmeg cut into ſix or eights Pieces, all according to the Quantity of the Walnuts you pickle: Let all ſteep in the cold Pickle for nine or ten Days; then pour the Pickle from them, boil it up, and let it ſtand till it is cold; then put in the Walnuts, and tye them cloſe down with white Paper and Leather.

7. To keep Walnuts all the Year.

TAKE the Stampings of Crabs, when you make Verjuice, and lay a Layer of that, and a Layer of Walnuts, till you have fill'd an earthen Pan or Pot; this will make them eat all the Year, as if they were freſh gathered, and they will Peel.

6. To preſerve Walnuts.

TAKE Walnuts before they have a Shell; put them into boiling hot Water, and ſhift them from one boiling

ing Water to another, 'till they are grown tender; which will be by that time they have been ſhifted four or five times: While they are hot, ſcrape them, ſtick a Clove in each Walnut, and boil them in a good Quantity of Water with a little Sugar; and let them lye to ſteep in that Liquor all Night. Then take double-refin'd Sugar, three times as much as they weigh, make it into a Syrup, with a Pint of Water for every Pound of Nuts; put in the Walnuts, boil them well, take them out, let them lie for two or three Days, then boil the Syrup again, and put the Walnuts into it, and let them lye in it for a Week or more; but look often upon them, leſt they turn ſour, or the Syrup turn thin.

9. Do thus.

GATHER your Walnuts before the Shell grows hard, and in fair Weather: Boil them in Water to take away their Bitterneſs; then put them into cold Water, peel off their Rind, and lay them in your Preſerving-pan, with a Layer of Sugar equal to the Weight of the Nuts, and as much Water as will wet it. Make them boil up over a gentle Fire, then take them off, ſet them by to cool; do this the ſecond time, and put them up for Uſe.

10. To preſerve Walnuts white.

TAKE Walnuts that are come to their full Growth, but before the Wood is form'd, pare them handſomely 'till the White appears, and put them into fair Water: Then boil them in that Water for ſome Time: In the mean while, ſet other Water on the Fire in another Kettle, and when it begins to boil, ſhift them out of the firſt Water into that. Try them often if they be enough, by pricking them with a Pin; if they ſlip off from it, they muſt be taken off the Fire. In Order to make them white, you muſt throw in a Handful of beaten Allum, and give them another Boiling. Then turn them into freſh Water to cool, drain them well; then according to the Quantity of your Nuts, take two Parts of Sugar,

and one Part of Water, heat them together; when your Walnuts have drained, put them into Pots, and pour the Syrup heated upon them. The next Day you muſt clear the Syrup from the Pans, without removing the Walnuts, becauſe they muſt not be ſet over the Fire; give this Syrup five or ſix Boilings, augmenting it with a little Sugar, and then pour it on the Walnuts; on the ſecond Day give it fifteen Boilings; on the third Day boil it 'till it is ſomething ſmooth; as alſo on the following Days ſucceſſively till it be very ſmooth, between ſmooth and pearled, and at laſt entirely pearled, encreaſing the Quantity of Sugar every time, that the Walnuts may be equally ſoaked in the Syrup. Then ſet them in the Stove all Night, the next Morning put them up in Pots, or you may dry them in the Stove, as other Fruits, at Pleaſure.

If you would preſerve them liquid, add ſome Syrup of Apricocks, and they will keep much better.

If you would ſtuff them with Lemon-peel, you muſt, before you ſet them in the Stove, make an opening either quite through, or in the top of the Walnut, and ſtick in the Lemon-peel, and it will look like a Stalk. If you would perfume them, you may add a little Amber.

11. To ſtew Wardens or Pears.

WHEN you have par'd them, and put them into a Pipkin, with as much Water and Claret as will reach to the top of them; then ſet them a ſtewing gently, 'till they grow tender, which will be in about two Hours time; then put in ſome Sticks of Cinnamon bruiſed, and a few Cloves: When they are almoſt enough, put in Sugar enough to keep them well, and their Syrup, which you may pour out upon them in a deep Plate.

12. To make a Warden Pye.

QUARTER or ſlice them raw; if you quarter them, put ſome whole ones among them; if you ſlice them, put beaten Spices, and a little Butter and Sugar, allowing a Pound of Sugar to every dozen large

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up Wardens, and a quarter of a Pound of Butter, close up your Pye; and when it is bak'd, mash the Fruit; and having beaten Yolks of Eggs with Cream, stir them together; cut the Lid of the Pye into six or eight Pieces in the Form of Diamonds, put in some Rose-water, and scrape Sugar over it.

13. To make a Wassel.

Boil three Pints of Cream with four or five whole Cloves; dissolve the Yolks of half a dozen Eggs in Cream, and stir them well together; warm a little Tent or Muscadine, pour it into a Dish with Sugar, wherein are Sippets of *French* Bread, then pour on your Cream upon that; then strew over it Cinnamon, Ginger, and Sugar, and stick it with blanched Almonds.

14. To make Water-gruel.

Steep Oatmeal in Water all Night, the next Day strain it, and boil it with a Blade of Mace; when it is enough, put in Currans and Raisins that have been plumpt in boiling Water, a little Canary, and fine Sugar to your Palate.

15. A Wash to make the Hair fair.

Dissolve Allom in Water, warm it, dip a Spunge in it, and moisten your Hair with it, and it will make it fair. *Secondly*, Or else wash it with a Decoction of Beech, Nut-trees. *Thirdly*, Or with the last Water that is drawn from Honey, perfum'd with some sweet Spirits.

16. A Wash to make the Hair black.

Boil together the Juice of green Nuts, the Juice of red Poppies, the Oil of Costmary, and Oil of Mirtle, of each half a Pint, and moisten the Hair with it.

17. A Wash to take away Sun-burn.

Put a little Bay-salt into the Juice of a Lemon, wash the Face, Hands, *&c.* with it, and let them dry of themselves, then wash them again. This will take away the Spots after the Small-Pox.

18. A Wash to take off Morphew or Scurf.

TAKE four Ounces of powder'd Brimſtone, and as much ſtinking Soap, tye it up in a Linen Rag, and hang it in a Quart of Wine-vinegar, or red Roſe-vinegar, for eight or ten Days, dip a Cloth in it, waſh the Skin, and let it dry of it ſelf.

19. Another.

DISTIL Elder-leaves, dip a Sponge in the Water, waſh the Face in the Wane of the Moon Morning and Evening, and let it dry of it ſelf, and it will take away Freckles and Morphew.

20. A Wash for a red Face.

TAKE a quarter of a Pound of Gourd-ſeed, and half a Pound of Peach Kernels, make an Oil of them, waſh the Face over with it Morning and Evening.

21. A Wash to prevent Marks of the Small-pox.

BOIL Cream to an Oil, and waſh the Wheals with a Feather as ſoon as they begin to dry, and keep the Scabs always moiſt with it, doing it every half Hour.

22. A delicate Wash-Ball.

TAKE a quarter of a Pound of Calamus Aromaticus, a quarter of a Pound of Lavender-flowers, ſix Ounces of Orris, two Ounces of Roſe-leaves, and an Ounce of Cyprus; pound all theſe together in a Mortar, and ſearſe them thro' a fine Sieve; then ſcrape Caſtle-ſoap, and diſſolve it in Roſe-water, put in your beaten Powder, pound it in a Mortar, and make it up into Balls.

23. To make Angelical Water.

TAKE of Benzoin Flowers two Scruples, Labdanum and Calamus Aromaticus four Scruples, Santalum Citrinum four Drams, Roſe-wood an Ounce, Storax an Ounce and half, the Roots of Florence Orris, and Benjamin three Ounces; beat theſe to Powder, and let them infuſe for twenty four Hours in a Quart of Roſe-water, and a Pint of Orange-flower-water in a Matraſs well luted, and ſet in a warm *Balneo Mariæ*; afterwards diſtil it in the ſame Bath, raiſed to a higher

higher Degree of Heat. It is of a moſt fragrant and agreeable Scent.

24. **To make a Water to beautify the Face, and take away Pimples, &c.**

PUT a Quart of running Water into a Pipkin, with half an Ounce of white Mercury powder'd; keep it cover'd, boil it 'till one half is waſted, ſtirring it now and then; beat up the Whites of three Eggs, keep beating them for half an Hour; then take the Liquor off the Fire, and ſlip in the Eggs; add the Juice of Lemons, and a quarter of a Pint of Milk, and two Ounces of bitter Almonds blanch'd and beaten, with a quarter of a Pint of Damask Roſe-water; ſtrain all, and let the Liquor ſtand in a Bottle before ſome time you uſe it.

25. **To make a Water to make the Face fair.**

BOIL Roſemary-flowers in White-wine, and waſh your Face with it. This being drank, will make the Breath ſweet.

26. **A Water to take away Heat or Pimples in the Face.**

TAKE Liver-wort that grows in a Well, ſtamp and ſtrain it, put the Juice into Cream, and anoint your Face with it.

27. **A Water to cauſe an excellent Colour and Complexion.**

DRINK ſix Spoonfuls of the Juice of Hyſſop in warm Ale in a Morning faſting.

28 **A Water for a ſtinking Breath.**

STAMP two Handfuls of Cummin to Powder, and boil it in Wine, and drink it Morning and Night for a Fortnight.

29. **A Water for ſore Eyes.**

PUT a Pennyworth of *Lapis Calaminaris* finely powder'd into a Pint of the beſt White-wine, ſtop it up cloſe, ſet it in the Sun as hot as you can for two Hours, ſhake it two or three times; and when you uſe it, dip in a Feather, and ſtrike over the Laſh of your Eyes once or twice, firſt ſhaking the Glaſs. If

you make it in Winter-time, ſet it by the Fire. It will keep good ſeven Years.

30. **Water to prevent the Hair falling off.**

STEEP the Aſhes of Pigeons Dung in Lye; or boil the Leaves or middle Kind of an Oak in Water, and waſh the Head with it; or pound Walnut-leaves with Bear's-ſuet, and do the Head with it.

31. **To make Dr. Butler's Cordial Water.**

TAKE the Flowers of Clove-July-Flowers, Stock-July-Flowers, Pinks, Cowſlips and Marigolds, of each ſix Handfuls; the Flowers of Damask-Roſes and Roſemary, of each four large Handfuls; Balm-leaves, Borage and Bugloſs-flowers, of each three Handfuls; put them into a large Stone-Jugg or Bottle, with three Pints of Canary; ſtop it up cloſe, often ſtirring them together, put in three Nutmegs ſliced, three Penny-worth of Saffron, and a Dram and half of Anniſeeds bruis'd. Let them infuſe for ſome time, then diſtil them with a quick Fire in an Alembick, hanging a Grain of Ambergrees, and as much Musk at the Noſe of the Still: Then put ſix Ounces of white Sugar-candy powder'd into your diſtill'd Water, and ſet the Veſſel in hot Water for an Hour. This Cordial is good againſt Melancholy, and wonderfully chears the Spirits: Three ſpoonfuls is enough to be taken at once.

32. **To make Water of Flowers, good to help the Complexion.**

TAKE Flowers of Beans, Elder, Mallows, and *Flower de Lis*, with the Pulp of Melon, Honey, and the White of an Egg; ſprinkle them with Wine, let them be infus'd in it for two Days, then diſtil them in *Balneo Mariæ*.

33. **To make Monford's Cordial Water.**

TAKE Carduus Benedictus, Sage, and Balm, of each two Handfuls and a half, of the Leaves of Angelica ſix Handfuls, Angelica and ſweet Fennel-ſeeds bruiſed, of each two Ounces and a half; ſix Ounces of Liquoriſh ſcrap'd and bruiſed, Diamoſ-

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cus Lucis and Aromaticum Roſatum, of each three Drams, ſhred the Herbs ſmall, and beat the Seeds, then put them into a Gallon of Canary, and let them infuſe for twenty four Hours; then diſtil them with a gentle Fire, and draw off but a Quart and half a Pint of the Spirit; and put to it half a Pound of the fineſt Sugar diſſolv'd in a quarter of a Pint of Roſe-water.

34. To make Plague Water.

TAKE Scabious, Betony, Pimpernel and Tormentil-roots, of each half a Pound, put them into ſix Quarts of ſtrong Beer, let them lye in ſteep all Night. The next Day diſtil them in an Alembick. You may take a Spoonful of it every four Hours, and ſweat after it.

35. Another Way.

TAKE Rue and Sage, of each two Handfuls, boil it gently in three Quarts of Muſcadine or Malmſey-wine, 'till it comes to a Quart. Strain it, ſet it on the Fire again, put into it four Drams of Nutmeg, eight Drams of Ginger, and two Pennyworth of long Pepper; let it boil a little, take it off, and put in ſix Pennyworth of *Venice* Treacle, and a Shilling's worth of Mithridate; and when it is almoſt cold, add a Quart of ſtrong Angelica Water or *Aqua Vitæ*, and bottle it for Uſe.

36. To make Stomach Water.

TAKE two Gallons and a half of ſtrong Spirits, a Gallon and a half of fair Water, ſix Ounces of Aniſeeds, half a Pound of Coriander-ſeeds, mix them together, and diſtil them: Draw off two Gallons and a half of the Cordial, and put to it two Pound and half of fine Sugar, and colour it with red Saunders powdered.

36. Another Way.

PUT two Gallons of good middling Beer into a Braſs Pot, with ſix or ſeven Handfuls of Clary, gathered in a dry Day, two Pound of Raiſins of the Sun ſton'd, Anniſeeds and Liquoriſh about three Ounces

ces of each, the Whites and Shells of eight Eggs well beaten; mix theſe together with the Bottoms of two white Loaves, and diſtil them in an Alembick, and put into the Receiver twelve Ounces of white Sugar-candy, and as much fine Sugar, powder'd, keep it cloſe ſtopt; this Water is good to revive the Stomach and Heart, *&c.*

38. **To make the Lady Spotwood's Stomach-water.**

TAKE a Gallon of White-wine, Cowſlips and Roſemary Flowers, of each two handfuls, the Leaves of Betony two handfuls, Cloves and Cinnamon beaten groſs, of each two Ounces; ſteep theſe three Days in the Wine, ſtir them often, then put in half a Pound of Mithridate, and diſtil it in an Alembick.

39. **To make Dr. Stephen's Water.**

TAKE Lavender, wild Marjoram, Sage, Roſemary, Mint, Pellitory of the Wall, wild Camomile and Thyme, and red Roſes, of each two handfuls, Annis-ſeeds, Fennel-ſeeds, Nutmeg, Ginger, Cinnamon, Galingal, and Grains of Paradiſe, of each ſix Drams, bruiſe all, and put them into two Gallons of Canary or Claret; let them ſtand in the Alembick twenty four Hours to infuſe, then diſtil it off gently; the firſt and ſecond Runnings each by it ſelf.

40. **Another way very excellent.**

TAKE of all the before-mention'd Ingredients the ſame Quantities, to which add two Drams of Cloves, and Montanum, Camomile, Babin, Lavender, Avens and Hart's-Tongue, of each two handfuls; put them into an Alembick with two Gallons of Gaſcoign Wine; let them ſtand to infuſe for twelve Hours, ſtirring them frequently, and diſtil them off as before.

41. **To make Surfeit water.**

TAKE five Gallons of ſtrong Spirits, two Gallons and a half of Water, half a Buſhel of red Poppies, half a Pound of Annis-ſeeds; mix them and diſtil them, draw off ſeven Gallons of Cordial,

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put a Pound of fine Sugar to every Gallon, and colour it with red Saunders.

42. Another Way.

TAKE Cochineal, Myrrh and Hiera-picra, of each two Drams, beat them all to fine Powder, and put them into two Quarts of the beſt Anniſeed Water, ſtop it up cloſe, and ſet it in the Sun, ſhaking it often, that the Powders may be melted; if it be in the Winter time, ſet it by the Fire, three ſpoonfuls is ſufficient for a Doſe.

43. Another Way.

PUT half a Buſhel of red corn Poppies into a large Diſh, cover it with another, and ſet it in an Oven ſeveral times, after Houſhold Bread is drawn; when they are thoroughly dry, put them into two Quarts of *Aquavitæ*, with three Nutmegs, two Races of Ginger, ſlic'd, a Stick of Cinnamon, two Blades of Mace, half a dozen Figs, half a Pound of Raiſins of the Sun ſton'd, Fennel-ſeeds, Anniſeeds and Cardamum beaten, of each a Dram, Liquorice ſlic'd an Ounce; lay ſome Poppies in the Bottom of a broad Glaſs Body, and then lay a Layer of the other Ingredients, then Poppies again, and ſo on till the Glaſs is full; then pour in the *Aquavitæ*, cover it cloſe, and let it infuſe till it is very red, with the Poppies, and till it is ſtrong of the Spice; then take of it two or three ſpoonfuls at a time; when it is all uſed, you may pour more *Aquavitæ* upon it.

44. A rich ſurfeit Cordial-water.

INFUSE eight Pound of freſh red Poppies in two Gallons of Brandy, add Carraway-ſeeds and Angelica-ſeeds bruiſed, of each two Ounces; Nutmegs, Cloves, Cinnamon and Mace, of each half an Ounce; Raiſins ſton'd, Figs and Dates, ſlic'd, of each two Pounds, Sugar-candy two Pounds; Balm and Marygold Flowers, of each two handfuls, Angelica cold and hot, of each a Quart: Let them all infuſe for a Month, and, if you can, let them ſtand in the Sun, and ſtir them every Day.

45. Mal-

Walnut-water.

GATHER green Walnuts in the Beginning of *June*, pound them groſly in a Mortar, and diſtil them in a cold Still, keep this Water; gather more about Midſummer, and do the like, a Fortnight after gather more, and do as before; and do the like a Fortnight after that, then put all theſe four Waters together, and diſtil them off, and keep it for Uſe.

This Water is good to waſh the Eyes and Temples; it is good in a Conſumption and Surfeits, and being drank with Wine in a Morning, is good for a Palſy; a Quart or two of this being put into a Veſſel of decay'd Wine, revives it.

45. Milk-water.

TAKE a Pound of Wormwood, Spear-Mint, Balm, and two Pounds of Carduus ſhred a little, and put them into a Still with two Gallons of Milk, and diſtil it gently; it is very good to quench Thirſt.

46. Another.

TAKE a handful of Spear-Mint, two handfuls of Wormwood and Carduus, cut them, pour upon them a Quart of Canary; let them infuſe in it all Night, the next Day put them into a cold Still with two Gallons of Milk, or clarified Whey, and draw it off as long as it runs good.

47. A cordial Mint-water.

GATHER Mint, ſtrip it from the Stalks, the next Day weigh two Pounds of it, add to it two Pounds of Raiſins of the Sun ſton'd, two Ounces of Carraway-ſeeds, two Ounces of Anniſeeds, and half a Pound of Liquoriſh ſlic'd thin; let theſe infuſe in two Gallons of good Claret, and diſtil it in an Alembick, or cold Still, let it drop on a little fine Sugar, through a Bag of Saffron.

48. A good Mouth-water.

BOIL a Bit of Allum, ſix Ounces of black Thorn Bark ſliced, and a handful of red Roſe Leaves, in a Quart of Water, and a Quart of Claret, 'till it is waſted a third-Part; then put in two handfuls of Scurvy-graſs,

vy-graſs, the Peel of two *Sevil* Oranges, and as much powder'd Myrrh as will lie on a Shilling twice; ſtir them well together, and when they boil up, ſtrain it. A mouthful of this Water being held in the Mouth as long as you can, once or twice a Day, is good for the Scurvy, makes the Gums grow up to the Teeth, and faſtens them, if looſe.

50. To make Barbadoes Water.

You may either make this of Citrons, if you have them, or of freſh thick-rin'd Oranges or Lemons, which will be near as good as what they make in *Barbadoes*, eſpecially if you have Orange or Lemon Flowers,

Pare your Citrons, *&c.* very thin, and dry the yellow Peels in the Sun, if you can, then grate the white Part of the Citron, till you come to the Pulp or Juice, and put it into a cold Still, and diſtil as much of that ſimple Water, with a quick Fire, as will run good. In the mean time put four Pounds of thoſe dry'd Peels into a Gallon of the beſt Brandy, and let them infuſe; then put to them a Gallon of *Madera* Wine, then diſtil theſe three in a cold Still, and put to it two or three Quarts of the ſimple Water; then put a Pound of Sugar into each three Pints of Water, and the Whites of three Eggs, boil theſe to a Syrup, and paſs it through a Jelly Bag, 'till it is very clear and fine, and put two Quarts of this Syrup to the mix'd Waters, or according to your Palate, and put to it a Bit of Allum, as big as the Kernel of a Haſle-Nut; when it is perfectly clear and fine, rack it off into other Bottles, and put Citron Flowers into the Bottles.

51. A Water to clear the Face from Freckles.

Take of Bean Flowers, and *Flowers de Lis*, of each a Pound, of Strawberries, three Pounds, of *Sal Geminæ* and Nitre four Drams, of Roche and Plume Allum an Ounce; let all theſe infuſe for a Fortnight, in two Quarts of White-wine Vinegar, the ſame Quantity of Malmſey-wine, and as much *Hampſhire* Honey,

ney, then diſtil them in a moderate Sand-bath; when you go to Bed, dip a Rag into this Water, and apply to the Face, Hands, Neck, &c. and the next Morning waſh them with Nenuphar-water.

52. For Blood-ſhot Eyes.

STAMP the Roots of red Fennel, wring out the Juice, mix it with clarified Honey, and with it anoint the Eyes.

53. To whiten and clear the Skin.

STAMP the Whites of Eggs with freſh Boar's Greaſe, and a little Powder of Bays, and anoint the Skin.

54. Or thus.

TAKE Barrows Greaſe or Lard, and waſh it often-times in *May* Dew, that has been clarified in the Sun, 'till it be exceeding white; then take the Roots of Marſh-mallows, ſcrape them, cut them into thin Slices; ſet them to macerate in *Balneo*, and ſcum it well 'till it be clarified, and that it comes to rope; then ſtrain it, and put a ſpoonful or two of *May* Dew in it, and keep beating it, 'till it is thoroughly cold in often changing of *May* Dew, then throw away that Dew, and put it in a Glaſs, and cover it with *May* Dew, and keep it for Uſe.

55. To ſmooth the Skin

MIX Sugar with Capons Greaſe, cover it cloſe, and let it ſtand for ſome Days, 'till it is turn'd to a clear Oil, anoint the Skin with it.

56. To make Hair grow.

BURN Haſle-Nuts, Husks and all, to Powder; then ſtamp the Leaves of Elecampane, and Beech-Maſt together; boil them in Hony, and dawb the Place where the Hair is thin with the latter, and ſtrew on the former Powder.

57. To whiten the Teeth and kill Worms.

HOLD Salt under your Tongue in a Morning faſting, 'till it is melted, and then waſh and rub your Teeth with it.

58. To

58. To whiten the Teeth.

WET them with a Drop of Oil of Vitriol, and afterwards rub them with a coarſe Cloth.

59. To broil Weavers.

GUT, waſh, and dry them in a Cloth, ſcore them on the Sides, rub them well over with Butter, and Salt, lay them on a Gridiron over a gentle Fire; turn them often, that they may take a good Colour. Blanch the Hearts of half a ſcore Lettuce in hot Water, put them into cold Water, then ſqueeze them out with your Hand, one by one. Put a Piece of Butter about the bigneſs of an Egg into a Sauce-pan; put in a little Flour, and brown it, keeping it moving till it is ſo. Cut the Lettuce in two, put them into the Sauce-pan, and when they have had four or five turns, put in a little Fiſh-broth with Salt, Pepper, and a Faggot of ſweet Herbs, And let them ſimmer a while over a ſlack Fire. When all is done enough, take off the Fat, put in ſome Cullis of Cray-fiſh, pour the Ragoo into your Diſh; lay the Fiſh upon it, and ſerve it up to Table hot.

You may alſo ſerve them with a Cullis of Cray-fiſh, or an Anchovy-ſauce, or with a Ragoo of Muſhrooms, or of Truffles.

60. To farce Weavers.

GUT, waſh and dry your Weavers, as before; then make for them a Farce, as follows; take the Bones out of one of the Weavers, ſpread the Fleſh on a Board or Dreſſer, with Muſhrooms, Cives and Parſley minc'd, ſeaſon'd with Salt, Pepper, and Nutmeg; mince all theſe together, and put a Piece of freſh Butter to them, the Crum of a *French* Roll ſoak'd in Cream, and the Yolks of a couple of raw Eggs. Pound all theſe together in a Mortar, and farce your Weavers with it by the Gills, and put them into a Sauce-pan; having a Carp ready ſcal'd and gutted, cut it in pieces; melt a Piece of Butter in a Sauce-pan, put into it half a dozen Onions ſlic'd, and a Parſnep and a Carot ſliced; ſtir them with a Spoon, and when they

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are half brown, put in a little Flour, and keep them moving till they are ſufficiently brown'd; then put in your Pieces of Carp, let it have two or three turns over the Fire; then put to it a little thin Peas-ſoop, and a Pint of White-wine with Salt, Pepper, Spices, Muſhrooms ſliced, Cives, Parſley, and ſweet Herbs. Let all theſe ſtew together, and when they are enough, ſtrain them through a Sieve, preſſing the Carp hard with a wooden Ladle. Pour ſome of this Liquor into the Sauce-pan on your farced Weavers, and ſet them a ſtewing; when they are ſtew'd enough, drain them well; diſh them handſomely; pour over them a Ragoo of Muſhrooms, or of green Truffles, or any other you pleaſe.

61. To make a Fricaſſy of Weavers.

GUT, waſh, and dry your Weavers in a Napkin; then cut them in Pieces. Put ſome Butter into a Sauce-pan, melt it, and put them into it, with Muſhrooms, Truffles, and a Faggot of ſweet Herbs, Salt, and Pepper; let theſe be toſs'd up over a brisk Fire, with a Pinch of Flour, but Care muſt be taken that they do not ſtick to the Sauce-pan; and to that End, put in a little Fiſh-broth and White-wine, that you have boil'd ready for that Purpoſe; let theſe all ſtew over a ſlack Fire: In the mean time prepare a Thickening with the Yolks of three or four Eggs beaten up with Verjuice and a little minc'd Parſly; when enough of this Fricaſſy has boil'd away, put in the Thickening, and keep it ſtirring over the Fire, that it may not curdle; diſh them, and ſerve them up hot.

62 To fry Weavers.

GUT, waſh, and clean the Weavers, ſcore them on the ſides, flour them, and fry them brown in oiled Butter; then drain them, and ſerve them up with fry'd Parſley for a firſt Courſe.

Or you may ſerve them with a Caper-ſauce made as follows; Melt a Bit of Butter in a Sauce-pan, brown it with a Pinch of Flour; then put in Muſhrooms, Cives and Parſley minc'd ſmall; add a little Fiſh-

Fiſh-broth, Salt and Pepper; then put in your fry'd Weavers, and let them ſimmer together a little while: Then diſh your Weavers, put ſome Capers into the Sauce, and ſome Cullis of Cray-fiſh or brown Cullis; pour this over the Weavers, and ſerve them up to Table.

Or you may ſerve them with a Ragoo of Cucumbers made as follows: Take three or four Cucumbers, peel them, cut them in two, take out the Seeds, cut them into Dice, and lay them in a Marinade of Vinegar, ſliced Onion, Salt and Pepper, for two Hours; then take them out, ſqueeze them in a Napkin; put Butter into a Sauce-pan, when it is melted, put in the Cucumbers and brown them, then add a little Fiſh-broth, and ſet them a ſimmering over a gentle Fire: Then take off the Fat, and put to them ſome brown Cullis; put in your Weavers, let them ſimmer with the Cucumbers a while; diſh them, pour the Ragoo over them, and ſerve them hot to Table.

63. To roaſt Weavers.

HAVING gutted them, waſh'd and dry'd them, lard them with Bits of Eel and Anchovies; put them on Skewers, and faſten them to the Spit; roaſt them, put a Quarter of a Pint of Fiſh-broth, and a little Vinegar into the Dripping-pan, with Salt, Pepper, Slices of Lemon, Slices of Onion, and whole Cives. Baſte them as they roaſt with this Marinade. While they are roaſting, make for them the Sauce following.

Melt a Bit of Butter in a Sauce-pan, brown it with a Pinch of Flour, and having minc'd a couple of Muſhrooms, a raw Truffle, ſome Cives and Parſley, each by themſelves; put into your Butter in the Sauce-pan firſt the Cives, next the Parſley, then the Muſhrooms and Truffle: Let theſe have three or four Turns over the Fire, then put in a little Fiſh-broth, ſeaſoned with Salt and Pepper, to moiſten them, and let them ſtand a little over a ſlack Fire to ſimmer. When it is waſted away as much as you think

convenient, put in a few Capers and an Anchovy, and add ſome good Cullis to thicken it. Then diſh the Weavers, pour the Sauce over them, and ſerve them up.

If you pleaſe, you may lard them with Bacon inſtead of Eel and Anchovy, and then baſte them with the following Liquor; Put a little Eſſence of *Weſtphalia* Ham and Vinegar into your Dripping-pan, ſeaſon'd with Salt, Pepper, Butter, Slices of Lemon and Onions ſliced, and whole Cives. When they are roaſted enough, lay them in your Diſh, pour Eſſence of Ham over them, and ſerve them up to Table hot.

64. To dreſs Weavers with a Ragoo of Weſtphalia Ham.

GUT them, waſh them, dry them in a Cloth, ſeaſon them with Salt, Pepper, Spices, an Onion, and a little Savoury-herbs: Then lay them in a Sauce-pan proportion'd to their Size. Cut a Pound or two of Filet of Veal into Slices, lay them in a Sauce-pan, and ſet them a ſweating over a Stove; when it begins to ſtick, put in a little melted Bacon and a little Flour, and ſtir them with a Spoon over the Fire. And when it is become brown, put in ſome Gravy and Broth, of each an equal Quantity, to moiſten it. Boil a Pint of White-wine, and pour it into the Sauce-pan to the Weavers; pour in alſo the Veal-gravy, and let them ſimmer in them a while over a gentle Fire. In the mean Time make the following Ragoo for them. Cut Slices of *Weſtphalia* Ham, beat them, cut them into very ſmall Slices, put them into a Sauce-pan, ſet it on the Fire, cover it; and when it begins to ſtick to the Bottom of the Sauce-pan, put in ſome Gravy to moiſten them; add alſo ſome ſmall Muſhrooms, and ſet them a ſimmering over a gentle Fire. When your Gravy is waſted away ſufficiently, put in a Cullis of Veal and Ham to bind the Ragoo, and let it ſtand over warm Embers. Take up your Weavers, drain them well, diſh

diſh them, garniſh them with the Slices of Ham, pour the Liquor of the Ragoo over them, and ſerve them up to Table hot for a firſt Courſe.

65. To dreſs Weavers with Oiſters.

GUT, waſh, and dry your Weavers in a Cloth; then having put a Pint of White-wine, a little Fiſh Broth, and Butter, into a Sauce-pan. Seaſon your Fiſh with Salt, Pepper, and Spices; lay them handſomely in the Sauce-pan, with a Bay-leaf, two or three Slices of Lemon, a little Parſley, and and a couple of Onions. Then brown ſome Butter with a little Flour in another Sauce-pan; pour the Liquor from your Weavers into this Butter, make it juſt boil; then pour it back again into the Sauce-pan, to the Weavers, and let them ſtew in it. When they are ſtew'd enough, drain them well, diſh them, pour on them a Ragoo of Oiſters, which you are to prepare in the mean time as follows. Open Oiſters, lay them in a Sieve to drain over a Pan to ſave the Liquor: Brown a Piece of Butter in a Sauce-pan, with a Pinch of Flour, ſtirring it with a wooden Spoon, till it is brown; then put in Bits of Cruſts of Bread, as big as your Fingers, and then put in your Oiſters; let them have five or ſix Turns over a Stove, ſeaſon them with Pepper, Cives and Parſley, put to them ſome of their own Liquor, and ſome Fiſh-broth, of each a like Quantity, to moiſten them; let them have a Heat over the Fire, but let them not boil.

66. To make a Weſtminſter Fool.

SLICE a Manchet very thin, and lay it in the Bottom of a Diſh, wet the Slices with Sack, then having boil'd Cream with Eggs and whole Mace, ſweeten it with Sugar and Roſe-water, ſtir them well together, to prevent curdling, pour it on the Bread, let it ſtand while it is cold, and ſerve it up.

67. To make Weſtphalia Hams.

LET a Leg of young fat Pork be cut Ham Faſhion (black Hogs make the beſt,) hang it up for two Days; then beat it well on the fleſhy Side with a

Rolling-pin; beat an Ounce of Salt Petre very fine, and rub it well in every where, then let it lie for twenty four Hours; then mix a Pound of coarſe Sugar, with a handful of Bay-ſalt, and two handfuls of common Salt, and an Ounce of powder'd Salt-Petre; make them pretty hot in a Stew-pan, but do not melt it, and while it is hot, rub it well all over the Ham with two handfuls more of common Salt, and let it lie 'till it melts to Brine; then turn it twice a Day for three Weeks, then dry it as you do Bacon.

68. Another Way.

TAKE half a Peck of Bay-ſalt three Ounces of brown Sugar, two Ounces of Salt-Petre; put to theſe ſo much Water as will make it a Brine ſtrong enough to bear an Egg, then put in your Ham, ſo that the Liquor may cover it an Inch, let it lie in this Pickle three Weeks; take it out, dry it in a Cloth, and hang it up in a Chimney for ten Days.

69. To make a Sauce with Weſtphalia Ham.

CUT Slices of Ham, beat them well, ſet them over a Stove in a Stew-pan; when they begin to ſtick to the Pan, drudge them with a little Flour, and keep them continually moving, then put ſome Gravy to your Ham, a little Pepper, and a Faggot of Sweet-herbs; when they have ſimmer'd over a gentle Fire for a while, and if it be not thick enough, thicken it with a little Cullis of Veal and Ham, ſtrain it, and uſe it for all Sorts of roaſt Meats of white Fleſh.

70. White Broth.

BOIL Mutton Broth and Sack, of each a like Quantity, with Salt, whole Spice, Dates, ſliced Currans, and Sweet-herbs; when it is near enough, ſtrain in ſome blanch'd Almonds, and thicken it with the Yolks of beaten Eggs, ſweeten it with Sugar to your Palate, and ſerve it up with thin Slices of white Bread, garniſh with ſtew'd Prunes and Raiſins plump'd; this may be ſerv'd in alſo with any Meat, proper to be ſerved with white Broth.

71. To fry Whitings.

SLIT them down the Back, and ſeaſon them with Salt and Pepper; ſteep them in Vinegar, flour them, and dip them in a thin Paſte or Batter, then fry them.

72. To dry Whitings the Dutch Way.

SCALE and gut your Whitings, gaſh them in the Back-bone with a Knife, on both Sides, and throw them into cold Water; let them lie an Hour, then boil them in Water, Vinegar and Salt; then for your Sauce take Turnips, and cut them in Pieces about the Bigneſs of Yolks of Eggs, and boil them tender in Water and Salt, then drain them, and put them into drawn Butter and Parſley minc'd fine, then diſh your Whitings on Sippets, and pour your Turnips and Sauce over them, ſtrew ſome ſhred Parſley about the Diſh, and ſerve it up; the ſame Way you may dreſs Soles.

73. To ſtew Whitings.

PUT into a deep Diſh an equal Quantity of White-wine and Water, put in a Blade or two of Mace, a Nutmeg quarter'd, a Race of Ginger ſlic'd, and a Faggot of Sweet-herbs and Salt; ſet it over a Fire, and make it boil a little while, then lay in your Whitings in the Order you intend to ſerve them up, put in ſome Butter, make them boil pretty faſt; when they are boil'd enough, pour away all the Liquor from them into a Pipkin, and ſet it on the Fire with the Spice and Sweet-herbs that were in it before; mince a handful of Parſley with a little Thyme and Fennel, and put them into the Fiſh-broth; then take the Carcaſs of a Lobſter, with the Meat of two Crabs, and the Yolks of three Eggs, and a Ladleful of drawn Butter; beat all theſe well together with ſome of the Liquor, put them into the Fiſh-broth, and ſtir them together 'till it thickens; then diſh the Whitings into another Diſh upon Sippets, pour on your Sauce, and ſerve it up; after the ſame Manner you may dreſs Smelts and Gudgeons.

74. Another way.

SCRAPE and waſh your Whiteings, ſlit them down the Back, cut off their Heads, take out the Bones and ſpread them on a Table or Dreſſer, and lay a good Fiſh Farce over them, and roll them up, and ſtew them in good Fiſh Broth ſeaſoned with Salt, Pepper, Spices, Nutmeg, *&c.*

75. To make a White-pot.

BOIL a Quart of Cream with large Mace, let it ſtand till it is almoſt cold; then beat the Yolks of eight Eggs, and put them into the Cream with Salt and Sugar to your Taſte. Lay thin Slices of white Bread in the bottom of a Diſh, and lay on them ſlic'd Dates, Raiſins of the Sun, or what Sweet-meats you pleaſe, with bits of Marrow, or of Freſh Butter; then lay on another Layer of Bread, Fruit, *&c.* till the Diſh is full, grating Nutmeg between ever Layer; then put in your Cream, and lay Slices of Bread and Bits of Butter on the top of all, and bake it.

76. Another way.

PUT a quarter of an Ounce of Mace, a Piece of Cinnamon, and half a Nutmeg ſliced into either two Quarts of Cream, or 2 Quarts of new Milk; chip a penny white Loaf, ſlice it thin, and lay it in the bottom of a Diſh, lay Marrow over the Bread, beat up the Yolks of a Dozen Eggs with Roſe-water; ſweeten it with Sugar, and put them to the Cream, or Milk, take out the Spices, pour in your Cream and Eggs, bake it in a moderate Oven, ſcrape Sugar over it and ſerve it up.

77. Or thus.

TAKE two Quarts of Cream, or new Milk, beat the Yolks of eight, and the Whites of three Eggs with a little Roſe-water, two or three Spoonfuls of Sugar and Nutmeg, Slice half a white Loaf in the Cream or Milk: When it is ſoaked break it with your Hands; then put in your Eggs, and break it a little more; then put ſome Butter or Marrow on the top, and you may ſcatter a few Raiſins on it, you may al-

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ſo put puſſ Paſte round the Diſh, and bake it in a moderate Oven it will be done in half an Hour

78. Another way.

TAKE two Quarts of Cream, or new Milk, ſlice in it ſlices of white Bread, put in a little Flour, and the Yolks of a Dozen Eggs well beaten, ſweeten with Sugar to your Taſte; bruiſe your Bread, and incorporate all well together, put it into a deep earthen Pan, lay pieces of Butter on the top, tye it over with Paper, and bake it.

79. Another way.

CUT a Manchet like Lozenges, and ſcald it in Cream, ſeaſon it with Salt, Sugar, and Spice, put in beaten Eggs, alſo Dates, ſton'd Raiſins and bake it, but not too much leaſt it turns to Curds and Whey. Scrape over it Sugar, and ſerve it.

80. Another way.

TAKE a Quart of Cream, boil it with three or four Blades of Mace and ſome whole Cinnamon; beat up the Whites of four Eggs, and when the Cream boils up, put them in, and take them off the Fire, keeping them ſtirring a little while; then put in Sugar to your Palate; then Pare and Slice half a dozen Pippins: Then put in a Pint of Claret, ſome Raiſins of the Sun, Cinnamon and Ginger beaten, and ſome Sugar; boil the Pippins to Pap, then cut thin Sippets, dry them before the Fire: When the Apples and Cream are boil'd, and cold, lay half the Sippets in a Diſh, and half the Apples in them, pour in half the Cream; then lay on the reſt of the Sippets and Apples, then pour on the reſt of the Cream, and bake it in an Oven, as a Cuſtard; ſcrape Sugar over it and ſerve it up.

81. To make a Devonſhire White-pot

SOAK Slices of white Bread in Morning's Milk, put in a little Flour, and the Yolks of Eggs well beaten, bruiſe the Bread very well in the Milk, and make it about the thickneſs of Batter for Pan-cakes; then put it in a deep Earthen Pan, and lay ſome

Pieces of Butter on the top, tye a brown Paper over it, and ſet in the Oven, near the Mouth of it, you may make them either with Flour or Rice, or without both.

82. Another way.

STRAIN eight Eggs into a Quart of Cream, ſeaſon it with Salt, Sugar, and Nutmeg ſliced; then ſlice a penny Loaf and a half of fine Bread very thin into a Diſh with the Cream and Eggs; put in a handful of Raiſins of the Sun boil'd with freſh Butter, and then bake it.

83. To make Norfolk White pot.

BOIL three Pints of Cream, with large Mace and whole Cinnamon: When it has boil'd a while, put in the Yolks of eight Eggs well beaten, then take it off the Fire, and take out the Spice, the Cream being pretty thick, ſlice a Manchet fine, and lay it over the bottom of a Diſh, then pour on ſome of the Cream, then lay in more Bread, and do the like three or four times till the Diſh is full, trim the Diſh with fine carved Sippets; ſtick it with ſliced Dates, ſcrape on Sugar and ſerve it.

84. To make a Rice White-pot

BOIL a Pound of Rice in two Quarts of Milk, till it is Tender and Thick, then pound it well in a Mortar, with a quarter of a Pound of blanch'd Almonds; boil two quarts of Cream with ſome Blades of Mace and grated white Bread; mix theſe together with the Yolks of eight Eggs beaten with Roſe-water and ſweetened with Sugar to your Taſte, ſet it into the Oven; then lay in ſome candy'd Citron and Orange Peel, cut into handſome thin Pieces, bake it in a gentle Oven.

85. Another way.

BOIL a Quart of Cream, then put in two Ounces of pick'd Rice, Sugar, Ginger, Cinnamon and Mace beaten, ſet it by till it is cold; then ſtrain into it the Yolks of Eight, and the Whites of two Eggs: Then put in two Ounces of Currans Pick'd and

and Wash'd and some Salt, stir all well together and bake it either in Paste, or in a Dish or Pan; garnish it with Sugar when bak'd, and Comfits, Orange, or Cinnamon.

86. To boil Widgeons.

FLEY off their Skins, take out the Bones, mince the Flesh with Beef Suet, season with Cives, Mace and Nutmegs beaten, sweet Herbs and Oisters parboil'd; mix all these together, fill their Skins, prick them up on the Back, stew them in strong Broth, Claret or White-wine with Salt, whole Mace, three or four Cloves, a Faggot of sweet Herbs, Marrow, and Oister Liquor. Stew some Oisters by themselves with an Onion or two, White-wine, Pepper, Butter, and whole Mace; also prepare Artichokes in beaten Butter, and boil'd Marrow. Dish the Widgeons on fine carv'd Sippets, froth them, lay on the Oysters, Artichokes, Marrow, Barberries, Slices of Lemon, Grapes or Goosberries: Garnish the Dish with grated Manchet, some Oysters, Slices of Lemon, Mace and Artichokes. and run them over with beate up, and serve them up hot.

87. To souce and Collar Widgeons.

BONE your Widgeons, part the two Sides, soak them twelve Hours in a little White-wine, Cloves, Mace, Pepper, and Salt; then take them out, dry them, season them with Pepper and Sage Minced; and being dipt in Eggs, lay them on the Sides of the Widgeons, add also a couple of Onions, then roll them up into Collars, boil them in strong Broth, White-wine, whole Pepper and large Mace, let this be the Pickle: When you serve them garnish the Dish with Westphalia-ham minced.

88. To make Wigs

TAKE six Pound of Flour, put to it a Pint of Ale Yeast, a Pound of Butter, half a Pound of Sugar, an Ounce of Coriander Beaten and Sifted, and a Quart of Milk; then make your Wigs, wash them

them over with Milk and bake them, they will be done in a quarter of an Hour.

89. To make London Wigs.

To half a Peck of Flour put a Pound of Sugar, and Carraway Seeds according to your liking, ſet them before the Fire to dry; then melt three Pound of Butter over a ſlack Fire, ſtir it frequently, and put to it three Pints, or two Quarts of Milk or Cream, when they are warmed together, put in a Quart of Ale Yeaſt, and a little Canary; mix all well into a Paſte, lay it before the Fire to riſe, make your Wigs, lay them on Tin Plates and bake them.

90. To ſtew wild Fowl.

First half roaſt them, then cut them in every Joint; then put them into a ſtew Pan with half a Pint of Claret, half a Pint of Gravy, a little whole Pepper and Nutmeg, two or three Shalots and a couple of Anchovies: When they have ſtew'd about a quarter of an Hour, put in ſome ſweet Butter and ſerve them up.

91. Wine a delicious Sort.

Cut a Couple of Pippins and a couple of Lemmons into Slices into a Diſh, with half a Pound of fine Sugar; a Quart of good red Port Wine half a Dozen Cloves, ſome Cinnamon powdered, and Orange Flower-water; cover theſe and let them infuſe for three or four Hours: Then ſtrain it through a Bag, and give it a Flavour with Muſk or Amber, as you pleaſe.

92. To make Winter Cheeſe-cakes.

To make the Curd, ſlip five Eggs into a Pint of Cream, and grate a little Biſket into it for the Cruſt, allow three Quarters of a Pound of Butter, to a Pound of Flour, wet the Flour with Milk, roll the Butter into the Flour, and make it ſtiff with a couple of Eggs.

93. To boil Wood-cocks.

Boil them either in ſtrong Broth, or in Water and Salt; when they are boiled take out the Guts,

and

and mince them with their Livers, put to them ſome grated Bread, a little of their Broth, and ſome large Mace; Stew theſe together with ſome Gravy; then diſſolve a couple of Eggs in ſome Wine-vinegar and a little grated Nutmeg, and when you are ready to ſerve them up, put the Eggs into the Sauce and ſtir them in with a little Butter; Diſh them on Sippets, run the Sauce over with beaten Butter and Capers, or Lemon, minc'd Barberries or white pickled Grapes, Sometimes boil ſliced Lemons with this Sauce; and boil ſome Currans in Broth by it ſelf, and when you boil it with Onions rub the bottom of the Diſh with Garlick.

94. Another way.

BOIL them with their Guts in them, in ſtrong Broth, or fair Water, and three or four whole Onnions, Salt, and whole Mace: When they are boil'd make the Sauce of ſome thin Slices of Manchet, or grated Manchet in another Pipkin, and ſome of the Broth of the Woodcocks, put to it a bit of Butter, the Guts and Liver minc'd; and having the Yolks of ſome Eggs diſſolv'd in Vinegar and ſome grated Nutmeg, put it to the other Ingredients and ſtir them together; Diſh your Woodcocks on Sippets, pour the Sauce over them, with ſlices of Lemon, Grapes, or Barberries, and run it over with beaten Butter.

95. To dreſs Wood-cocks.

DIVIDE your Wood-cocks into four Pieces, lay by the Entrails to make a Thickening for your Sauce; then put your Quarters of Wood-cocks into a ſtew Pan, with Muſhrooms and Truffles ſliced, and Veal-Sweet-breads, let theſe all be toſs'd up together with melted Bacon, and moiſtened with Beef-gravy, and a Glaſs or two of Wine, with Salt, white Pepper and Cives. Let theſe ſtew together, and when they are almoſt enough take off the Fat, put the Entrails you ſav'd into the Sauce to thicken it; or elſe you may thicken it with a Cullis of Wood-cocks or ſome other good Cullis. If you pleaſe you may put in a little

Eſſence

Eſſence of Ham. Then Diſh your Wood-cocks, pour your Ragoo upon them, ſqueeze in the Juice of an Orange or Lemon and ſerve them up to Table hot for a firſt Courſe.

96. To make a Pye of Woodcocks.

PARBOIL your Woodcocks, and lard them with large Lardons, ſeaſon'd with Salt, Pepper, Spices, Savoury Herbs ſhred, Cives and Parſley; take their Livers and pound them in a Mortar with ſcrap'd Bacon, Truffles, Cives and Parſley, ſeaſon'd with Salt, Pepper, Spices, and ſavoury Herbs; with theſe farce the Bodies of your Woodcocks; roll out a Sheet of your Paſte about an Inch thick, butter a Sheet of Paper, and lay your Paſte upon it; make your Pye, lay pounded Bacon over the Bottom of it, ſeaſon'd with Salt, Spices, and ſavoury Herbs; then lay in your Woodcocks, ſeaſon them above as beneath, and lay over them thin Slices of Veal, and thin Bards of Bacon, and a Bit of Butter; cloſe your Pye, and let it bake for three Hours. In the mean Time make a Ragoo thus, peel and waſh ſome raw Truffles, cut them in Pieces, and put them into a Sauce-pan, moiſten them with Veal Gravy, and ſet them a ſtewing over a gentle Fire, put in ſome Veal Gravy to moiſten them, and when they are enough, moiſten them with a Cullis of Veal and Ham, and a little Eſſence of Ham; when your Pye comes out of the Oven pull off the Paper, cut open the Lid, take out the Veal and Bacon, skim off all the Fat; pour your Ragoo of Truffles into the Pye, and ſerve it up for a firſt Courſe; or you may ſerve it with a Ragoo of Oiſters inſtead of Truffles: After the ſame Manner you may make Pies of Turkey-pouts, Chickens Capons or Pullets.

97. Another way.

TRUSS your Wood-cocks, beat them on the Breaſt with a Rolling-pin, ſo as to break all their Bones; lay by the Livers; lard the Wood-cocks with large Lardons ſeaſoned with Salt, Pepper, Spices, and ſweet Herbs, ſlit them along the Back. Pound the Livers

vers with ſcrap'd Bacon, Muſhrooms, Truffles, Cives and Parſley ſeaſon'd with the ſame Seaſonings above mentioned: With theſe farce the Bodies of the Wood-cocks; lay them in your Pye all round with Muſhrooms, Truffles and a Bay Leaf; cover them with Bards of Bacon, Lid your Pye and bake it: When it is drawn cut up the Cover, take out the Bacon, skim off the Fat and pour in a Cullis of Wood-cocks or Partridges with Veal Sweet-breads, Muſhrooms and Truffles hot, ſqueeze in the Juice of a Lemon, and ſerve it up hot for a firſt Courſe.

98. To Roaſt Wood-cocks.

DRAW, waſh, truſs, and ſpit your Wood-cocks, roaſt them, baſte them with Butter; when they are almoſt roaſted drudge them with grated Bread: Preſerve the Gravy, and make buttered Toaſts and put into it; or you may Roaſt the Guts with the Wood-cocks, and mince them and put them into the Gravy, with a little Claret.

99. To roaſt Wood-cocks the French way.

PULL them, draw them, waſh them, truſs them, then lard them with broad Pieces of Bacon over their Breaſts, roaſt them and ſerve them upon Toaſts dipt in Verjuice, or the Juice of Oranges with the Gravy, and made warm.

100. To make Sauce for Woodcocks.

ROAST Woodcocks, take out their Guts and Livers, bruiſe them in a Sauce-pan, put in ſome Salt and Pepper, to ſeaſon them, and ſome Red-port Wine, to moiſten them: If the Sauce is not thick enough, thicken it with a little Cullis of Veal and Ham; make it hot, ſqueeze in the Juice of an Orange or two, cut up your Woodcocks in it, and ſerve them.

101. To make a Surtout of Woodcocks.

MAKE a Farce for your Woodcocks of boil'd Ham and raw Bacon, Veal Sweet-breads, Muſhrooms and Truffles, Cives, Parſley, and a little Garlick, all ſhred ſmall, well ſeaſon'd and bound together, with the Yolks of Eggs; with this Farce ſtuff the Bellies of your

Wood

Woodcocks, and alſo their Breaſts between the Skin and Fleſh; put a large larded Fricandeau on the Breaſt, of each Woodcock, tie them about with a Packthread wrap them up in Paper, and roaſt them; while they are roaſting, prepare for them a Ragoo, when they are enough, take off the Paper, diſh them with the Fricandeaux on their Breaſts, pour the Ragoo over them, and ſerve them up.

102. To make Wormwood Cakes.

PUT two Ounces of fine Sugar into Spirit of Wormwood, and ſteep Gum Tragacanth in the Roſe-water; then take ſome of each of theſe, and beat them together in a Stone-Mortar, 'till it comes to a Paſte like Dough, put to it a little Muſk; make it up into Cakes about the Bigneſs of a Six-pence, lay them on Tin-plates, and ſet them in a moderate Oven to dry, and keep them for uſe; theſe are good to be held in the Mouth, to keep a cold Stomach.

103. To make Wormwood-water.

BRUISE half a Pound of Liquoriſh, and half a Pound of Anniſeeds well, and put them into two Gallons of White-port Wine; put in alſo two or three handfuls of *Roman* Wormwood; let them infuſe for twelve Hours, then diſtil them in an Alembick; or you may infuſe the Ingredients in Brandy or Sugar, ſpirit and diſtil them.

104. Another.

IN five Gallons of Water, five Gallons of ſtrong Spirits, infuſe two or three handfuls of Worm-wood chop'd, and half a Pound of Anniſeeds, diſtill them and draw off five Gallons of Water, and ſweeten them with five Pound of double refin'd Sugar.

105. Or thus.

INFUSE three Quarters of a Pound of Liquoriſh ſcrap'd, three Pound of Worm-wood chopt, three Quarters of an Ounce of Nutmegs ſlic'd, and a few Blades of Mace in three Gallons of ſtrong Ale, and diſtil it in an Alembick.

106. Or thus.

INFUSE three Pound of Wormwood chop'd, three Quarters of a Pound of Anniſeeds bruis'd, three Quarters of a Pound of Figs ſlit, and three Quarters of a Pound of Raiſins ſton'd, in three Gallons of ſtrong Ale, and diſtill it.

107. To make Wormwood-wine.

TAKE two Pounds of dry'd Wormwood, two Gallons of *Rheniſh* Wine, let the Wormwood lie in it to digeſt for three or four Months, ſhaking the Veſſel often; when it is ſettled, decant the clear Tincture for Uſe.

108. To make phyſical Wormwood-wine.

TO a Gallon of Wine put a handful of dry'd Wormwood, let it infuſe in a Veſſel cloſe ſtopt, 'till the Wine is ſufficiently ting'd with the Wormwood.

Y

1. Young Chickens to ſtew.

BOIL three or four young Chickens 'till they are half enough, then take them up, and cut them into little Pieces, dividing the Joint-bones from one another; cut the Meat into Slices, put the Meat with the Bones, except the Breaſt-bones, into a good Quantity of the Broth they were parboil'd in, and put it into a Diſh, cover it with another, and ſet it over a Chafing-diſh of Coals, and let it ſtew 'till it is enough, having firſt ſeaſon'd it with Salt and whole Pepper, then put in ſome Sallet-oil; and a little before you take it off the Fire, ſqueeze in the Juice of Lemon to your Palate, and ſerve it up; you may ſtew Partridges, Rabbets or Veal the ſame Way.

2. Of young Hens, a Bisk.

TRUSS them neatly, and fry them to a fine brown Colour, then put them into a Pot with good Broth, a slice or two of lean Bacon, a Slice or two of Beef, beaten Cloves, a Bunch of Sweet-herbs, other Seasoning, and green Citron; when these have all stew'd over a gentle Fire garnish the Bisk with Veal Sweet-breads, Cocks-Combs, Mushrooms, Truffles and Artichoke Bottoms, and make a Ring about with the best of them: Just before you serve it up, marble your Potage with Lemon-juice and Veal Cullis; after the same Manner you may make Bisks of Capons, Pullets, Quails, &c.

Z

1. To rest or turn Oranges, &c.

TO *rest*, (a Term of Art us'd by Confectioners) is to cut the Peel of Oranges, Lemons, or Citrons, from top to bottom, into small Slips or Zests, as thin as it can possibly be done. To turn them, is with a little Knife to pair off the superficial Rind, or Peel on the out Side very thin and narrow, turning it round about the Orange or Lemon, &c. so as it may be extended to the length of several Fathoms.

Bills of Fare for every MONTH *in the* YEAR.

JANUARY.

1 *Courſes.*	2 *Courſes,*
CRay-fiſh Soop	Roaſted Capons
Forced Mutton	Hanch of Veniſon roaſted
	Fricaſſy of Rabbets
Geeſe boil'd	Kidney Beans
Haunch of Veniſon roaſted	Butter'd Crabs
Rabbets fricaſſy'd.	

Collar of Brawn	Several ſorts of wild Fowl
A Bisk of Fiſh	Jole of Sturgeon
Chine and Turkey	Chine of Salmon broil'd with Smelts
Soop with Vermicelly	Marinated Fiſh
Lamb Paſty	Collar'd Pig
Orange Pudding	Dry'd Tongues with ſalt Sallads
Pullets with Eggs roaſted	Fruits.
Lamb roaſted	
Oiſter Pye	
Grand Sallet with Pickles.	

FEBRUARY.

Scotch Collops	Green Geeſe
Lamb roaſted	Rabbets roaſted
Mutton boil'd	Beef, or Veal collar'd
Bacon-froiſe	Cold Ham
An Egg Pye.	Rasberry Cream.

1 *Courſes.*	2 *Courſes.*
Soop *Lorrain*	Tame Pigeons and Chickens
Hen Turkey with Eggs	Soals fry'd
Turbot boil'd with Oiſters and Shrimps	Aſparagus and Lupines
Stew'd Carps and broil'd Eels	Tanſey and Fritters
Grand Patty	Tarts, Cuſtards, and Cheeſe-cakes
Marrow Puddings	Fruits of all ſorts.
Chine of Mutton with Pickles	
Scotch Collops	
Salamongundin	
Spring-Pye.	

MARCH.

Aſparagus Soop	Roaſted Pigeons
Lamb roaſted	Spinage Paſty
Veal and Bacon boil'd	Omelet of Eggs
Apple-pudding.	Oiſters in Shells.

Ham and Pigeons	A Diſh of Quails, Ruffs, and Notts
Diſh of Fiſh of Sorts	Pikes broil'd
Soop *de Sante*	A Skirret Pye
Tongues and Udders roaſted	Fruits of ſeveral ſorts
Peas Soop	Diſh of creamed Tarts
Battalia Pye	Jellies of ſeveral ſorts.
Mullets boil'd	
Olives of Veal *Alamode*	
Almond Puddings of divers ſorts.	

APRIL.

1. *Courſes.*	2. *Courſes.*
A Bisk	A Side of Lamb in Joints
Cold Lamb	Eight Turtle Doves
A Haunch of Veniſon roaſted	Cold Neat's-tongue-pye
Four Goſlins	Eight Pigeons, four larded
A Turkey-Powt	Lobſters
Cuſtards of Almonds.	Collar of Beef.

Ham and Chickens	Green Geeſe and Ducklings
Bisk of Pigeons	Sucking Rabbets
Beef *Alamode*	Souc'd Mullets
Chine of Veal	Butter'd Crabs with fry'd Smelts
Grand Sallet	Butter'd Apple-pye
Carps haſh'd	*March*-Pains
Lumber-Pye	Rock of Snow and Syllabubs.
Chickens fricaſſy'd	
Almond Florendines	
Cuſtards.	

MAY.

Veal and Bacon boil'd	Chine of Salmon
Mutton roaſted	Roaſted Rabbets
Beef boil'd	Cold Tongues
Lamb fricaſſy'd	Tarts
Chicken Pye.	Goosberry-fool.

Jole of Salmon	Young Turkeys larded and Quails
Chine of Mutton	Bisk of Shell-fiſh
Grand Sallet	Green Geeſe
Cray-fiſh Soop	Lobſters roaſted
Calf's-head haſh'd	Diſh of Peas
Chicken Pye	Collar'd Eels with Cray-fiſh

Sweet Puddings of various Colours
Tongues and Udders roafted
Veal ragoo'd
Fowls roafted *a la daube*
Orangeado-pye
Chocolate and Lemon Cream
Sweet-meats

JUNE

A Pottage
Filet Veal roafted
Mutton boil'd
Fruit Pudding
Green Geefe roafted
Cold Tongues
Green Peas
Goosberry Tarts

Haunch of Veniſon roafted
Pikes roafted, and Smelts
Ham and Fowls
Fricaſſy of young Rabbets
Ragoo of Sweet-breads and Lamb-ſtones
Marrow Puddings
Diſh of Fowls roafted
Diſh of Mullets
Umble-pyes
Cuſtards
Soals, and Eels fry'd
Jole of Sturgeon
Diſh of Pheaſants
Potatoe Pye
Tarts and Cheeſe-cakes
Fruits of various Sorts
Syllabubs

JULY.

Potage with Rice
Almond Pudding
Mutton roafted
Green Fiſh with Fggs
Turkeys Stuff'd and Roafted
Collar'd Pig
Sweet-breads roafted
Tarts *de Moy*

Scotch Collops
Cock Salmon with Lobſter's butter'd
Veniſon Paſty
A Diſh of Quails and Partridges
A Diſh of tame Pigeons and Ducks

Chine

1 *Courſes.*	2 *Courſes.*
Chine of Veal	A Diſh of Lobſters and Prawns
Grand Sallet	A Diſh of Fiſh marinated
Pig Larded and Roaſted	A Diſh of Tarts of all Sorts
Geeſe and Ducklings roaſted	A Diſh of Jellies
Chickens and Bacon, *&c.* boil'd	A Diſh of Fruits
Carps ſtew'd	
A Patty Royal	

AUGUST

Scotch Collops of Veal	12 Dotterels, 6 Larded
A Breaſt of Veal, boil'd and Turnips	Tarts Royal of Fruit
A Fricaſſy of Pigeons	Furmety
A Calf's-head ſtew'd	A Heath-powt Pye
4 Young Geeſe or Goſlins	Smelts Marinated
4 Laponets	Gammon of Bacon
Tarts, Cuſtards	Cockles Stew'd or Roaſted

Ham and Chickens	Pheaſants and Partridges
Biſk of Fiſh	Pike broil'd
Veniſon Paſty	Lobſters Roaſted
Haunch of Veniſon roaſted	A Salamongundy
Fowls roaſted *a la daube*	Creamed Tarts
Umble Pyes	Rock of Snow and Syllabubs
Turkeys Roaſted and Larded	Sweet Meats
Fricaſſy of Chickens white	
Turkeys Larded and Roaſted	
Beef *a la mode*	
Almond Elprendines	

SEPTEMBR

Hash'd Calf's-head
Joints of Lamb
Salmon boil'd
Marrow Pudding
Geese Roasted
Asparagus
Roasted Rabbets
Almond Puffs

Pullets and Bacon boil'd with Oisters, *&c.*
Bisk of Fish
Chine of Mutton
Geese Roasted
Battalia Pye
Dish of Pickles
Pigeons and Bacon boil'd
Olives of Veal with a Ragoo
A Lumber Pye
Teals and Ducks
Soals fry'd
Apple-pye butter'd
Jole of Sturgeon
March-pains
Dish of Fruit

OCTOBER

Boil'd Mutton
Cod's-head Boil'd
Pigeon-pye
A Pike Roasted
Joints of Lamb
Potted Eels
Sweet-breads in a Ragoo
Pippins Stew'd

Ham and Fowls
Cod's-head with Oisters and Shrimps
Turkey and Chine
Haunch of a Doe with Udder *a la force*
Tongues and Udders roasted
Scotch Collops
Bisk of Pigeons
Lumber-pye
Minc'd-pyes
Wild Fowls, several Sorts
Chine of Salmon broil'd
Salamongundy
Eels broil'd and Smelts
Artichoke Pye
Fruit in a Dish
Tarts and Custards

NOVEMBER.

1. *Courſes.*	2. *Courſes.*
Hog's-head boil'd with Chickens	Green Geeſe
Loin of Veal roaſted	Sturgeon
Leg of Mutton forc'd	Neats-Tongues
Fricaſſy of Rabbets	Roaſted Larks
Sweet Lamb-pye.	A Hedge-Hog.
Fowls boil'd with Bacon, Savoys, *&c.*	Chine of Salmon and Smelts
Carps ſtew'd, and Oiſters ſcollop'd	Wild Fowl ſeveral ſorts
Chine of Veal in Ragoo	Tongues ſlic'd with Pickles
Sallat and Pickles	Potatoe-Pye
Calf's-head haſh'd	Quince-Pye
Geeſe roaſted	Jellies
Veniſon Paſty	Diſh of Fruit.
Turkey-Hen roaſted with Oiſters	
Diſh of Gurnets	
Grand Patty.	

DECEMBER.

Boil'd Lamb and Spinage	Roaſted Turkeys
Mutton roaſted	Cold Tongues
Veniſon Paſty	Peas
Giblet Pye	Tanſey
Marrow-puddings.	Strawberries and Cream
Ham and Fowls	Partridges and Pheaſants roaſted
Turbot with Oiſters and Shrimps	Bisk of Shell-fiſh
Soop with Teals	Ducks and Teal roaſted

1. *Courſe.*	2. *Courſe.*
Turkey and Chine	Jole of Sturgeon
Tongue, Udder, and Hare roaſted	Pear-tart creamed
Pullets, Sauſages, Oiſters, *&c.*	A Tanſey
Marrow-pudding	Sweet-meats
Battalia-Pye	Fruits.
Cod's-head and Shrimps	
Minc'd Pyes.	

Terms of Art for Carving.

BArbel, to tusk
Bittern, to disjoint
Brawn, to leach
Bream, to ſplay
Buſtard, to cut up
Brew, to untach
Capon, to ſouce
Chevin, to fin
Chicken, to fruſh
Coney, to unlace
Crab, to tame
Crane, to diſplay
Curlew, to untack
Deer, to break
Eel, to tranſon
Egg, to tire
Egript, to break
Flounder, to ſauce
Gooſe, to rear
Haddock, to ſide
Hen, to ſpoil
Hern, to diſmember
Lamprey, to ſtring
Lobſter, to barb
Mallard, to unbrace
Partridge, to wing
Paſty, to border
Peacock, to diſfigure
Pheaſant, to allay
Pigeon, to thigh
Pike, to ſplat
Plover, to mince
Quail, to wing
Salmon, to chine
Small Birds, to thigh
Sturgeon, to tranch
Swan, to lift
Tench, to ſauce
Trout, to culpon
Turkey, to cut up
Woodcock, to thigh

Inſtructions for Carving according to theſe Terms of Arts

To unjoint a Bittern.

RAISE his Wings, and Legs as a Heron, and no other Sauce but Salt.

To cut up a Buſtard.

SEE Turkey.

To Sauce a Capon.

TAKE a Capon, and lift up a right Leg, and ſo array forth, and lay in the Platter; ſerve your Chickens in the ſame manner, and ſauce them with green Sauce, or Verjuice.

To unlace a Coney.

TURN the Back downward, and cut the Flaps or Apron from the Belly or Kidney; then put in your Knife between the Kidneys, and looſen the Fleſh from the Bone on each Side; then turn the Belly downward, and cut the Back croſs between the Wings, drawing your Knife down on each ſide the Back-bone, dividing the Legs and Sides from the Back; pull not the Leg too hard, when you open the Side, from the the Bone, but with your Hand and Knife, neatly lay open both Sides from the Scut to the Shoulder; then lay the Legs cloſe together.

To diſplay a Crane.

UNFOLD his Legs, then cut off his Wings by the Joints; after this take up his Legs and Wings, and ſauce him with Vinegar, Salt, Muſtard, and powdered Ginger.

To unbrace a Duck.

RAISE up the Pinions and Legs, but take them not off, and raiſe the Merry-Thought from the Breaſt; then lace it down each Side of the Breaſt with your Knife, wriggling your Knife too and fro, that the Furrows may lye in and out. After the ſame manner unbrace a Mallard.

To rear a Gooſe.

TAKE off both Legs fair, like Shoulders of Lamb; then cut off the Belly-

Belly-piece round cloſe to the End of the Breaſt; then lace your Gooſe down on both Sides of the Breaſt, half an Inch from the ſharp Bone; then take off the Pinion on each Side, and the Fleſh you firſt lac'd with your Knife, raiſe it up clean from the Bone, and take it off with the Pinion from the Body; then cut up the Merry-Thought; then cut from the Breaſt-bone another Slice of Fleſh quite thro'; then turn up your Carcaſs, and cut it aſunder, the Back-bones above the Loin-bones; then take the Rump End of the Back-bone, and lay it in a Diſh with the skinny Side upwards; lay at the Fore-end of it the Merry-thought, with the skinny Side upwards, and before that the Apron of the Gooſe; then lay the Pinions on each Side contrary, ſet the Legs on each Side contrary behind them, that the Bone-Ends of the Legs may ſtand up croſs in the Middle of the Diſh, and the Wing-pinions may come on the outſide of them; put the long Slice, which you cut from the Breaſt-bone under the Wing-pinions on each ſide, and let the Ends meet under the Leg Bones, and let the other Ends lye cut in the Diſh betwixt the Leg and the Pinion; then pour in your Sauce under the Meat; throw on Salt, and ſerve it to Table again.

To Diſmember a Heron.

TAKE off both the Legs, and lace it down the Breaſt, on both ſides with your Knife, and open the Breaſt-pinion, but take it not off; then raiſe up the Merry-Thought between the Breaſt-bone, and the top of it; then raiſe up the Brawn; then turn it outward upon both ſides, but break it not, nor cut it off; then cut off the Wing-pinions at the Joint, next the Body, and ſtick in each ſide the Pinion in the Place you turn'd the Brawn out, but cut off the ſharp End of the Pinion, and take the middle Piece, and that will juſt fit in the Place. You may cut up a Capon, or Pheaſant the ſame way.

To unbrace a Mallard.

THIS is done the ſame way, as to unbrace a Duck, which ſee.

To wing a Partridge.

RAISE his Legs and Wings, and Sauce him with Wine, powdered Ginger, and a little Salt,

To allay a Pheaſant.

DO this as you do a Partridge, but uſe no other Sauce but Salt.

To wing a Quail.

DO this the ſame way as you do a Partridge.

To lift a Swan.

SLIT the Swan down in the Middle of the Breaſt, and ſo clean thro' the Back, from the Neck to the Rump; then part it in two Halves, but do not break or tear the Fleſh; then lay the two Halves in a Charger, with the ſlit Sides downwards, throw Salt upon it, ſet it again on the Table; let the Sauce be Chaldron, and ſerve it in Saucers.

To break a Teal.

DO this the ſame way as you do a Pheaſant.

To cut up a Turkey.

RAISE up the Leg fairly, and open the Joint with the Point of your Knife, but take not off the Leg; then with your Knife lace down both Sides of the Breaſt, and open the Breaſt-pinion, but do not take it off; then raiſe the Merry-Thought betwixt the Breaſt-bone, and the top of it; then raiſe up the Brawn; then turn it outward upon both Sides, but not break it, nor cut it off; then cut off the Wing Pinions at the Joint, next the Body, and ſtick each Pinion in the Place you turn'd the Brawn out; but cut off the ſharp End of the Pinion, and take the middle Piece, and that will juſt fit in the Place. You may cut up a Buſtard, a Capon, or Pheaſant the ſame way.

To thigh a Woodcock.

RAISE the Wings and Legs as you do a Hen, only lay the Head open for the Brains; and as you thigh a Hen, ſo you muſt a Curlew, Plover, or Snipe, excepting that you have no other Sauce but Salt.

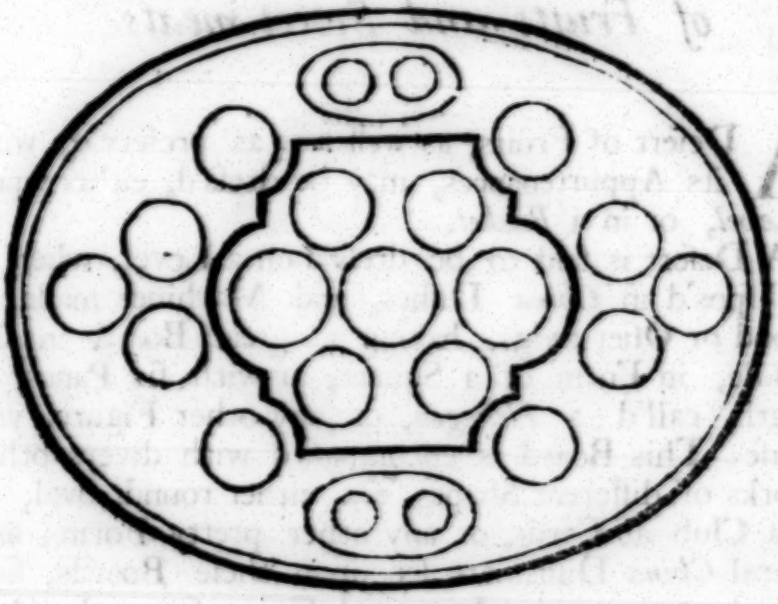
The Manner of Setting out a Deſert of Fruits and Sweet-meats.

A Deſert of Fruits, as well raw as preſerv'd, with its Appurtenances, may be dreſs'd, either upon a *Level*, or in a *Basket*.

A Deſert is ſaid to be dreſs'd on a Level, when it is diſpos'd in *China* Diſhes, and Machines made of Wood or Oſier-twigs, having a great Board in the middle, in Form of a Square, or with ſix Panes in length, call'd a *Hexagon*, or any other Figure, you pleaſe: This Board is encompaſs'd with divers other Works of different Shapes, *viz.* either round, oval, or of a Club at Cards, or any other pretty Form; and ſeveral *China* Diſhes are ſet upon theſe Boards, ſupported upon wooden Legs and Cups; ſo as the Oval may contain two, and the Clubs three, whilſt the Ovals ſerve for the Compoſts, and the middle Board for a large Pyramid of Fruit, with *China* Diſhes round about; fixed as before mentioned: Or elſe it may be fill'd up all together with *China* Diſhes: That in the Middle being rais'd higher than the others, upon which ſeveral ſmall Pyramids are to be erected of an exact Proportion: So that the ſame Sorts of Comfits, and the ſame Colours may appear on every Side, at the oppoſite Angles. Laſtly, a Row or Border of raw Fruits, may be made round about the Diſhes upon every Board, to garniſh the Top; and the whole Deſert is to be ſet out with Flowers, Greens, and other Ornaments, according to the Seaſon.

For the more clear illuſtration, ſee the following Model.

The Model of a Desert for an Oval Table of twelve Coverings.



The EXPLICATION.

THE Board in the Middle, is usually made of Osier-twigs, in Form of a Basket, and may be gilt, silver'd over, or painted like fine earthen-ware, and then hath this Convenience, that it may be cleaned by washing. There is also a thin Board, that lies almost at the Entrance, over against the Border, for a Ground-Plot for the Sweet-meats, which are to be dress'd upon it, the Ledge of the Board, or Osier-Basket being indented; so that besides that, it contributes to Ornament, it serves also to keep in the Fruit, with which a Border may be made round about the *China* Dishes: Seven of these Dishes are express'd in the Model above, and the Order of them may be clearly discern'd; but that in the middle ought to be a little larger, and rais'd somewhat higher than the rest. For want of *China* Dishes, Tin-moulds

in the ſame Shapes may be uſed; which will not be eaſily diſcovered, the Bottoms ought always to be cover'd with Leaves or Paper, before any thing is dreſs'd upon them. Theſe Moulds may be alſo faſtened upon the Legs, and by that Means the Deſert will become more ſolid.

INSTEAD of theſe Wicker-boards, you may have ſome made of the ſame Form of a wooden Bottom, ſupported by little Knobs, or other Sorts of Feet, with a Ledge round about, to keep in the Fruit, gilt.

AS for the dreſſing a Deſert in Wicker-Baskets, this is only us'd in Entertainments, for Fraternities, or Societies; where as many little Baskets are ſerv'd up firſt to Table as there are Gueſts: And theſe Baskets are commonly adorn'd with ſmall Ribbands, and Taffaty Covers, and fill'd up with all Sorts of Sweet-Meats, Biskets, March-panes, Orange and Lemon Faggots, dry'd Fruits, *&c.* So that the moſt delicious Comfits may lye at top; and every Perſon eats only the liquid Sweet-meats, and ſhuts up, and takes away his Basket to carry Home.

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